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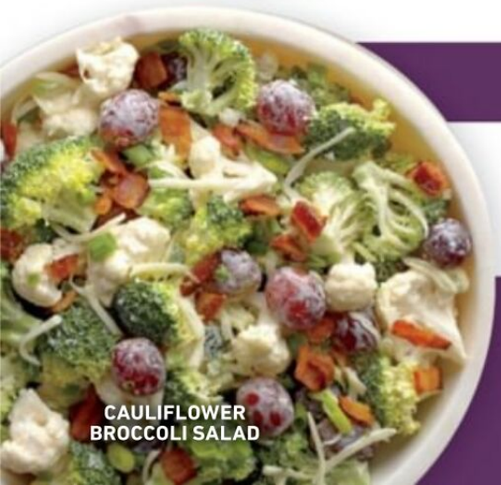

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Inspired Eats

The days of waiting in winding drive-thru lanes, dealing with lengthy delivery times or stressing over costly menu prices are over. Now, all your favorite dishes can be recreated in the comfort of your own home! Inspired by beloved recipes from popular eateries such as Olive Garden, Panera Bread, Starbucks, Cracker Barrel, Boston Market and many more, this crave-worthy collection of dishes is sure to satisfy your hunger as well as your wallet.

Skip the early morning coffee run and stay cozied up in bed instead with a homemade **Pumpkin Latte, p. 24**, courtesy of our Test Kitchen. Paired with a **Power Breakfast Sandwich, p. 13**, from Jolene Martinelli, and **Mom's Fried Apples, p. 16**, by Margie Tappe, you'll forget what restaurant you even wanted to go to in the first place.

Put down the phone—there's no need to order pickup for lunch when Diane Marie Sahley's **Summer Strawberry Salad, p. 46**, can be made at home. (Plus, it only takes 15 minutes assemble!) Enjoy it alongside a hearty bowl of **Potato, Sausage & Kale Soup, p. 50**. (Michelle Babbie swears her version rivals the original recipe that inspired it!)

After her favorite restaurant relocated, Arlene Erlbach knew she had to find a way to still savor **Easy Honey Mustard Chicken, p. 69**, and devised an effortless method that makes enough for the whole family. Trisha Kruse was also struck with inspiration to try and recreate **Pasta Da Vinci, p. 97**, after falling in love with the dish at a popular chain. Round out any meal with **Bacon & Garlic Green Beans, p. 54**, by Shannon Reynoso or Suzanne McKinley's **Corn Muffins with Honey Butter, p. 67**.

Save money without sacrificing your sweet tooth thanks to Madeeha Anwar's **California Pizza Kitchen Butter Cake, p. 108**. This ooey-gooey delight pairs best with company to share it with—and a scoop of vanilla ice cream melting over the top!

Happy eating!

Julie

JULIE SCHNITTKA
SENIOR EDITOR

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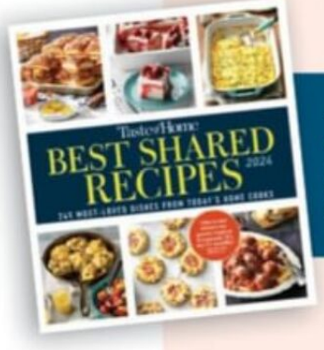

Want even more sure-to-please dishes? Check out our *Best Shared Recipes* cookbook for just $10 + free shipping!
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The Chick-fil-A inspired recipes on the cover are Fried Chicken Sandwich, p. 45, Chicken Nuggets, p. 83, and Copycat Chick-fil-A Sauce, p. 65.

COPYCAT RECIPES

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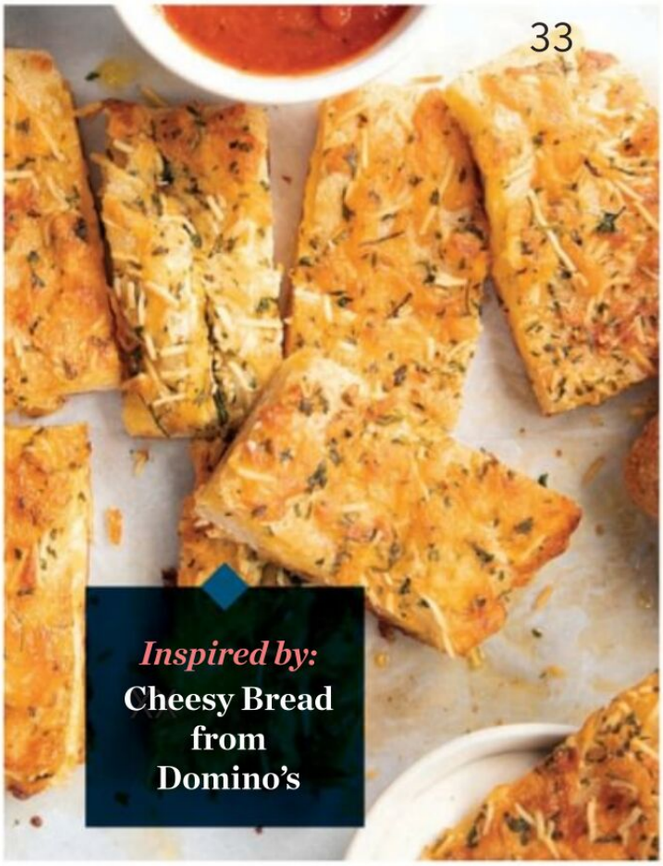
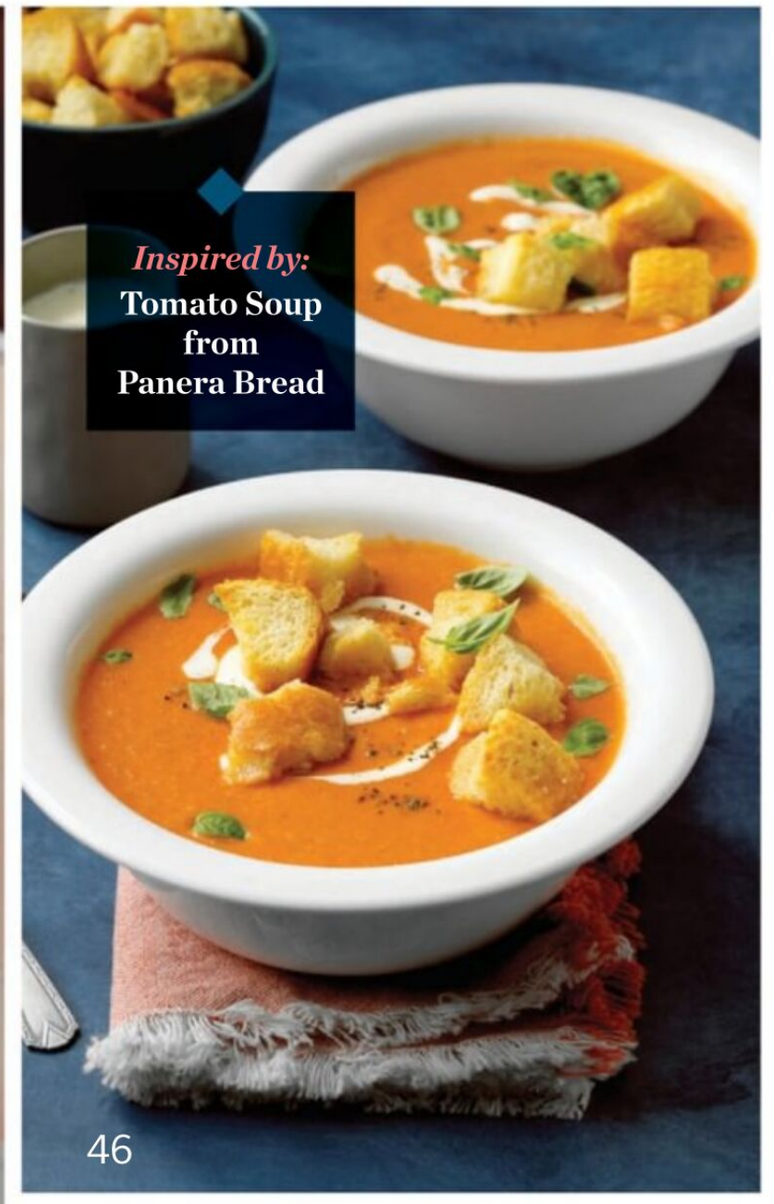
Inspired by:
Black Tie Chocolate Mousse Cake from Olive Garden

33



Inspired by:
Cheesy Bread from Domino's



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LOOK FOR THESE ICONS:

- **Fast Fix** — Done in 30 minutes or less
- **5 Ingredients** — Recipes made with a few ingredients
- **Freeze It** — Make now, eat later
- **Slow Cooker** — Set it and forget it

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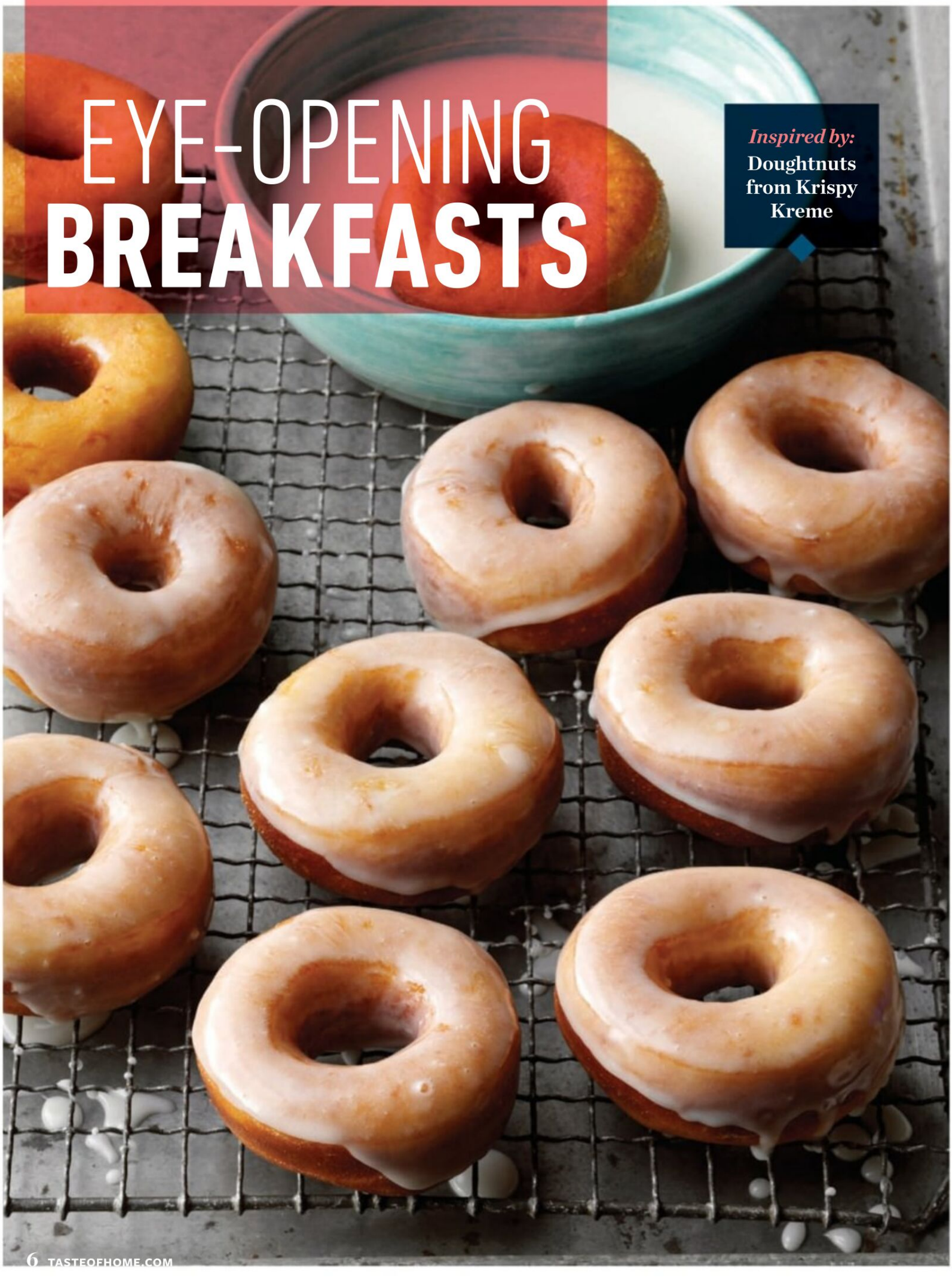
EYE-OPENING BREAKFASTS



Inspired by:
Doughtnuts from Krispy Kreme

Copycat Krispy Kreme Doughnuts

Glazed warm straight from the fryer, these sweet, heavenly orbs of fried dough have garnered a loyal cult following that has endured since the first location opened in 1937.

—Lauren Habermehl, Pewaukee, WI

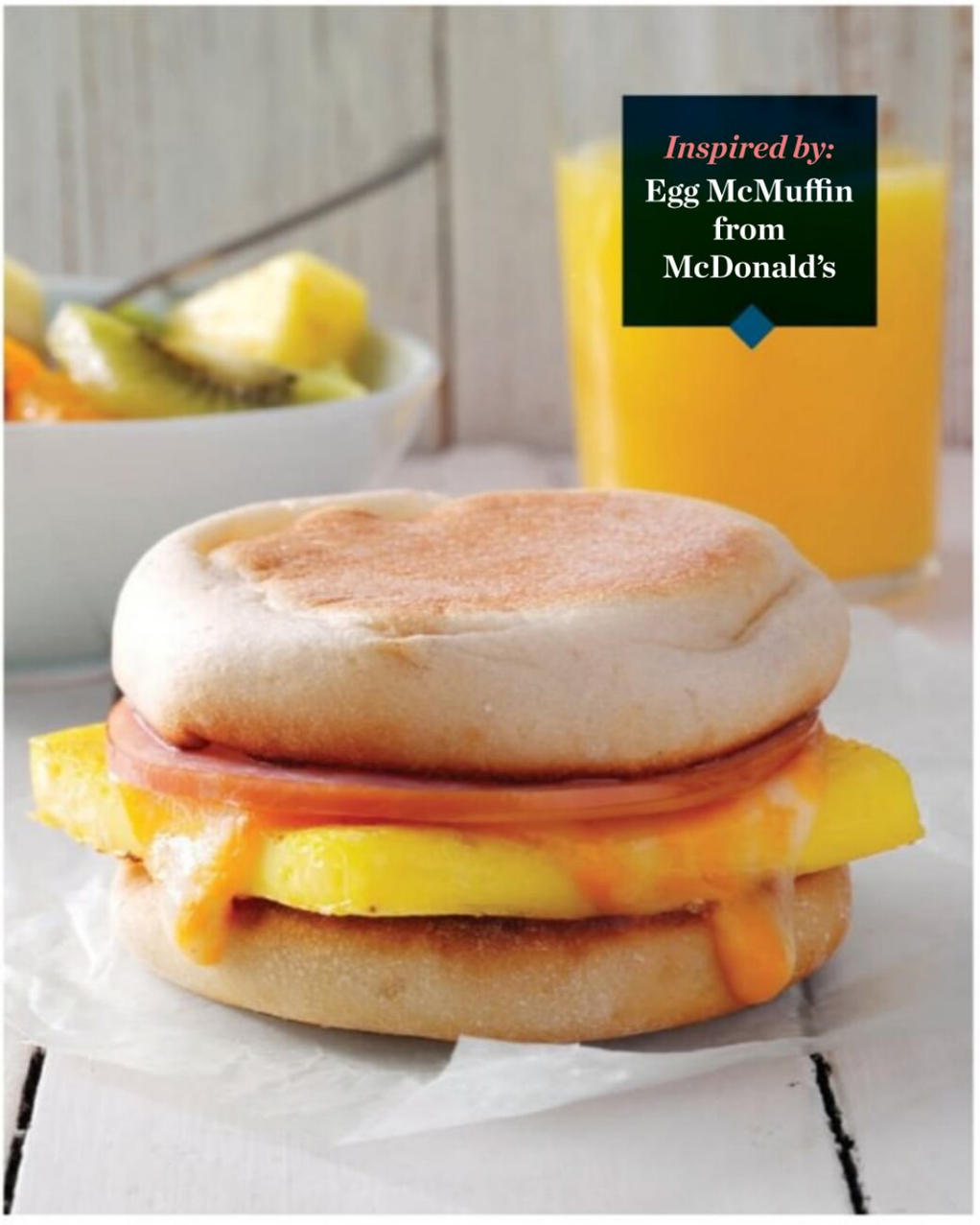
Prep: **15 min. + rising** • Cook: **5 min./batch**
Makes: **1 dozen**

- **1 pkg. (¼ oz.) active dry yeast**
- **¼ cup warm water (110° to 115°)**
- **1 cup warm whole milk (110° to 115°)**
- **¼ cup butter, softened**
- **¼ cup sugar**
- **½ tsp. salt**
- **1 large egg, room temperature**
- **3½ to 4 cups all-purpose flour**
- **Oil for deep-fat frying**

GLAZE

- **2 cups confectioners' sugar**
- **¼ cup whole milk**
- **1 Tbsp. light corn syrup**
- **½ tsp. vanilla extract**
- **⅛ tsp. kosher salt**

1. In a large bowl, dissolve yeast in warm water. Add milk, butter, sugar, salt, egg and 2 cups flour. Beat until smooth. Stir in enough flour to form a soft dough. Do not knead.
2. Place dough in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.
3. Punch dough down. Turn onto a lightly floured surface; roll out to ½-in. thickness. Cut with a floured 2½-in. doughnut cutter; reroll scraps. Place 1 in. apart on greased baking sheets. Cover dough and let rise until doubled, 30-45 minutes.
4. In an electric skillet or deep-fat fryer, heat oil to 375°. Fry doughnuts, a few at a time, until golden brown on both sides. Drain on paper towels.
5. For glaze, whisk together all ingredients; dip warm doughnuts in mixture.
1 DOUGHNUT 339 cal., 15g fat (2g sat. fat), 18mg chol., 98mg sod., 46g carb. (25g sugars, 1g fiber), 4g pro.



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Freezer Breakfast Sandwiches

These sandwiches contain a hearty combo of eggs, Canadian bacon and cheese that will keep you fueled through lunchtime.

—Christine Rukavena, Milwaukee, WI

Prep: **25 min.** • Bake: **15 min.**
Makes: **12 sandwiches**

- **12 large eggs**
- **⅔ cup 2% milk**
- **½ tsp. salt**
- **¼ tsp. pepper**

SANDWICHES

- **12 English muffins, split**
- **4 Tbsp. butter, softened**
- **12 slices Colby-Monterey Jack cheese**
- **12 slices Canadian bacon**

1. Preheat oven to 325°. In a large bowl, whisk eggs, milk, salt and pepper until blended. Pour into a 13x9-in. baking pan coated with cooking spray. Bake until set, 15-18 minutes. Cool on a wire rack.
2. Meanwhile, toast English muffins (or bake at 325° until lightly browned, 12-15 minutes). Spread 1 tsp. butter on each muffin bottom.
3. Cut the eggs into 12 portions. Layer each muffin bottom with an egg portion, a cheese slice (tearing cheese to fit) and a Canadian bacon slice. Replace muffin tops. Wrap the sandwiches in waxed paper and then in foil; freeze in a freezer container.
4. To use frozen sandwiches: Remove foil. Microwave a waxed paper-wrapped sandwich at 50% power until thawed, 1-2 minutes. Turn the sandwich over; microwave at 100% power until hot and a thermometer reads at least 160°, 30-60 seconds. Let stand 2 minutes before serving.
1 SANDWICH 334 cal., 17g fat (9g sat. fat), 219mg chol., 759mg sod., 26g carb. (3g sugars, 2g fiber), 19g pro.

Blueberry Turnovers

Growing up, I loved to heat up a Pepperidge Farm blueberry tart for an after-school treat. I decided I'd try my hand at making them for my kids. I think they are really close and my kids love them.
—Christine Hair, Odessa, FL

Prep: **45 min.** • Bake: **15 min.**
Makes: **8 servings**

- **2 cups fresh or frozen blueberries, divided**
- **2 Tbsp. sugar**
- **1 Tbsp. cornstarch**
- **2 tsp. grated lemon zest**
- **2 Tbsp. butter**
- **1 pkg. (17.3 oz.) frozen puff pastry, thawed**
- **1 large egg**
- **1 Tbsp. water**
- **½ cup confectioners' sugar**
- **1 Tbsp. 2% milk**

1. Preheat the oven to 450°. In a large saucepan, combine ½ cup blueberries, sugar, cornstarch and lemon zest. Mash well with a fork. Bring mixture to a boil over low heat; cook and stir until thickened, 1-2 minutes. Remove from heat. Stir in butter and remaining 1½ cups blueberries.
2. Unfold puff pastry. On a lightly floured surface, roll out each pastry sheet into a 12-in. square. Cut each into 4 squares; spoon 3 Tbsp. filling into center of each. Fold diagonally in half and press edges to seal. Place on an ungreased baking sheet. Beat egg and water; brush over pastry.
3. Bake for 12-15 minutes or until golden brown. Combine confectioners' sugar and milk; drizzle over turnovers. Serve warm or at room temperature.
NOTE If using frozen blueberries, use without thawing to avoid discoloring the batter.
1 TURNOVER 400 cal., 20g fat (6g sat. fat), 31mg chol., 235mg sod., 51g carb. (14g sugars, 5g fiber), 6g pro.

❄

Buttermilk Pancakes

You just can't beat a basic buttermilk pancake for a down-home country breakfast. Paired with sausage and fresh fruit, this pancake is just like the ones you get at Cracker Barrel.
—Betty Abrey, Imperial, SK

Prep: **10 min.** • Cook: **5 min./batch**
Makes: **2½ dozen**

- **4 cups all-purpose flour**
- **¼ cup sugar**
- **2 tsp. baking soda**
- **2 tsp. salt**
- **1½ tsp. baking powder**
- **4 large eggs, room temperature**
- **4 cups buttermilk**

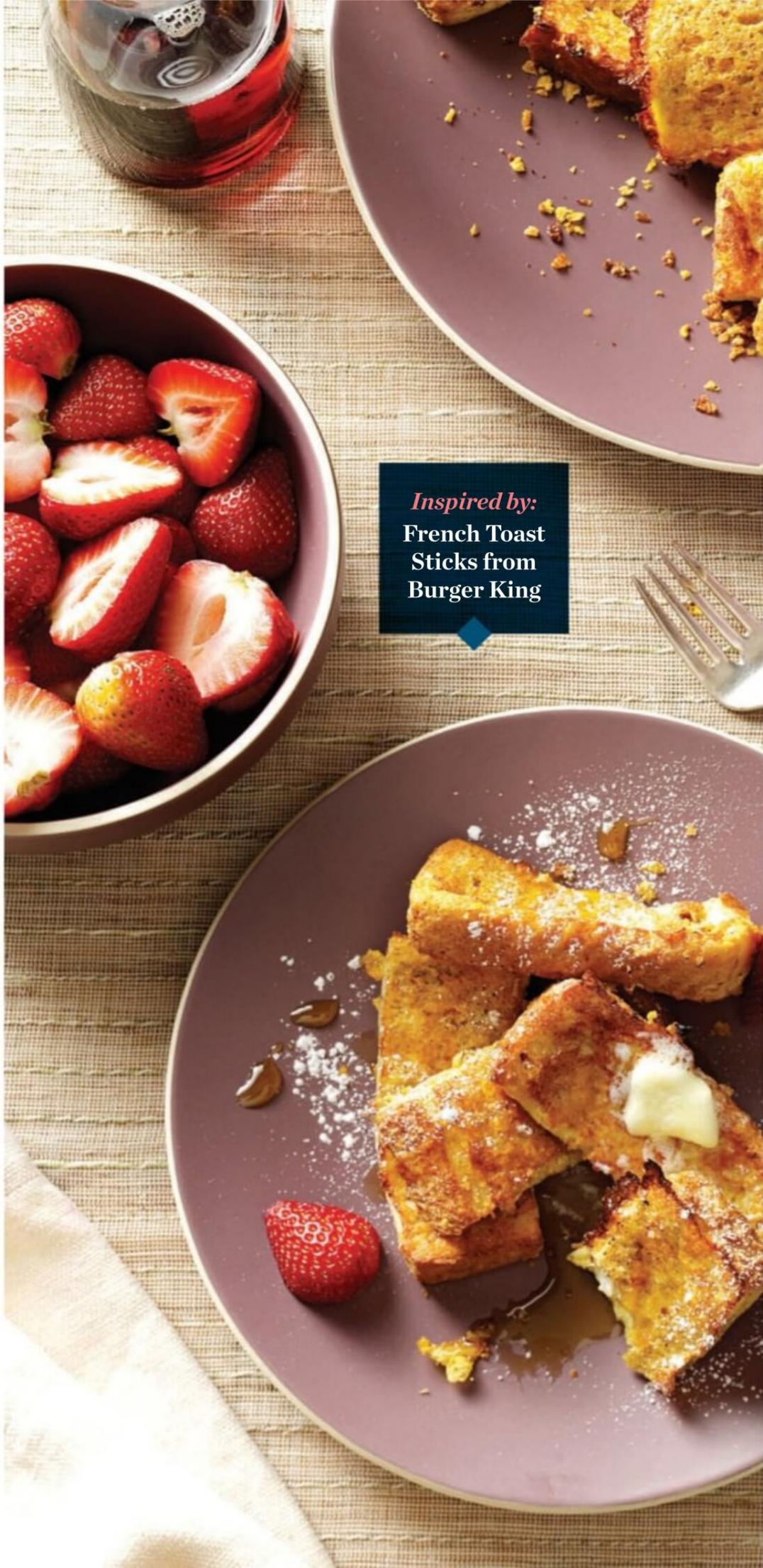
1. In a large bowl, combine flour, sugar, baking soda, salt and baking powder. In another bowl, whisk eggs and buttermilk until blended; stir into dry ingredients just until moistened.
2. Pour batter by ¼ cupfuls onto a lightly greased hot griddle; turn when bubbles form on top. Cook until second side is golden brown.
FREEZE OPTION Freeze cooled pancakes between layers of waxed paper in a freezer container. To use, place pancakes on an ungreased baking sheet, cover with foil and reheat in a preheated 375° oven for 6-10 minutes. Or place a stack of 3 pancakes on a microwave-safe plate and microwave on high until heated through, 45-90 seconds.
3 PANCAKES 270 cal., 3g fat (1g sat. fat), 89mg chol., 913mg sod., 48g carb. (11g sugars, 1g fiber), 11g pro.

Inspired by:
Buttermilk Pancakes from Cracker Barrel

Recipe Review

These were great with and without the cornflakes. They took about an hour to completely freeze in my freezer. Thank you so much for sharing. My kids absolutely loved them!

HAVINGFUNWITHMYFAMILY, TASTEOFHOME.COM



Inspired by:
French Toast Sticks from Burger King

❄

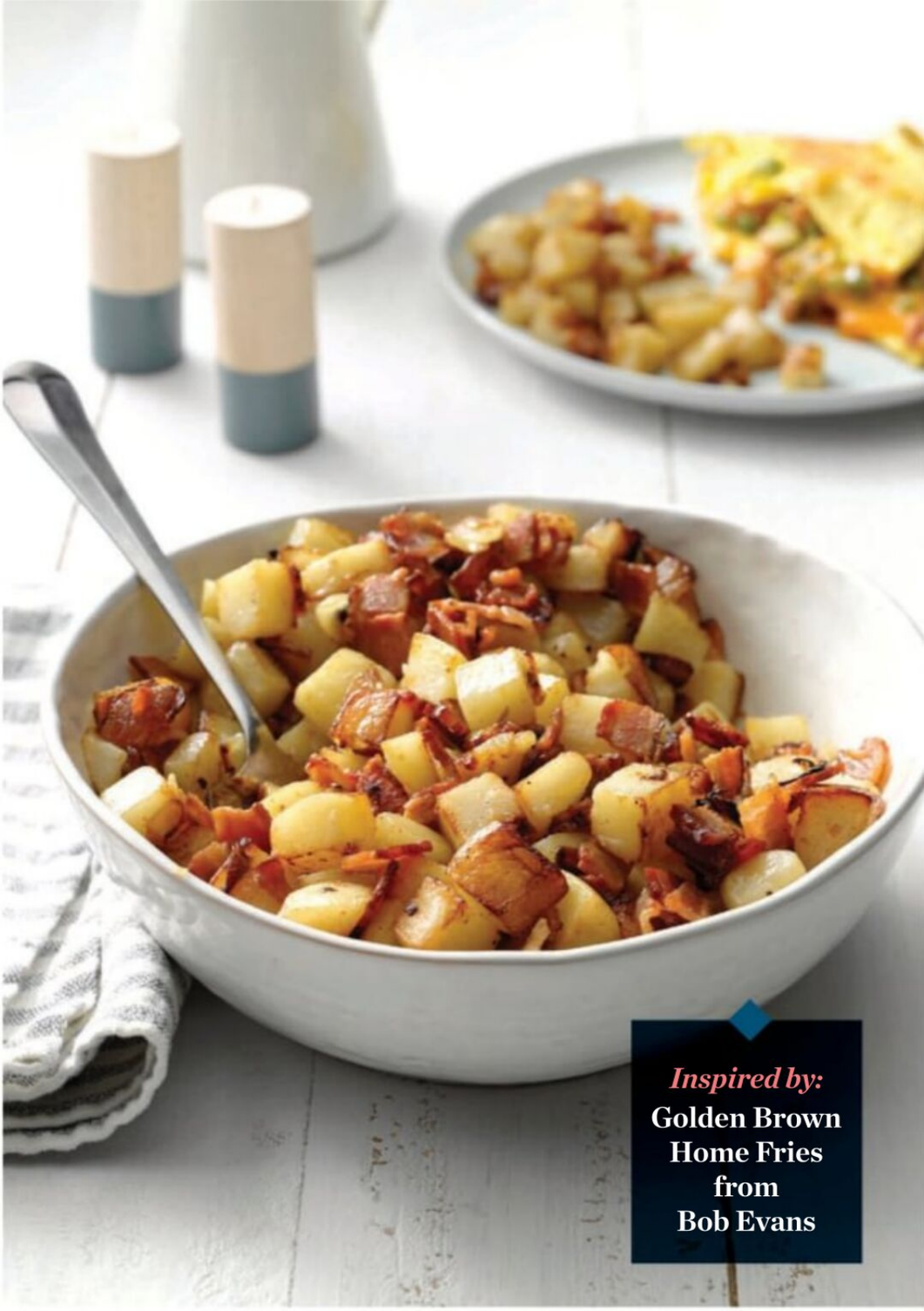
French Toast Sticks

Keep these French toast sticks in the freezer for an instant filling breakfast. Their convenient size makes them ideal for a breakfast buffet.
—Taste of Home *Test Kitchen*

Prep: **20 min. + freezing** • Bake: **20 min.**
Makes: **1½ dozen**

- **6 slices day-old Texas toast**
- **4 large eggs**
- **1 cup 2% milk**
- **2 Tbsp. sugar**
- **1 tsp. vanilla extract**
- **¼ to ½ tsp. ground cinnamon**
- **1 cup crushed cornflakes, optional**
- **Confectioners' sugar, optional**
- **Maple syrup**

1. Cut each slice of bread into thirds; place in a single layer in an ungreased 13x9-in. dish. In a large bowl, whisk eggs, milk, sugar, vanilla and cinnamon. Pour over bread; soak for 2 minutes, turning once. If desired, coat bread with cornflake crumbs on all sides.
2. Place in a greased 15x10x1-in. baking pan. Freeze until firm, about 45 minutes. Transfer to an airtight freezer container and store in the freezer.
3. To use frozen French toast sticks: Place desired number on a greased baking sheet. Bake at 425° for 8 minutes. Turn; bake for 10-12 minutes longer or until French toast sticks are golden brown. Sprinkle sticks with confectioners' sugar if desired. Serve with syrup.
3 STICKS 183 cal., 6g fat (2g sat. fat), 145mg chol., 251mg sod., 24g carb. (8g sugars, 1g fiber), 8g pro.



Inspired by:
Golden Brown Home Fries from Bob Evans

5i

Home Fries

When I was little, my dad and I would get up early on Sundays and make these for the family. The rest of the gang would be awakened by the tempting aroma.
—Teresa Koide, Manchester, CT

Prep: **25 min.** • Cook: **15 min./batch.**
Makes: **8 servings**

- **1 lb. bacon, chopped**
- **8 medium potatoes (about 3 lbs.), peeled and cut into ½-in. pieces**
- **1 large onion, chopped**
- **1 tsp. salt**
- **½ tsp. pepper**

1. In a large skillet, cook chopped bacon over medium-low heat until crisp. Remove bacon from pan with a slotted spoon; drain on paper towels. Remove bacon drippings from pan and reserve.
2. Working in batches, add ¼ cup bacon drippings, potatoes, onion, salt and pepper to pan; toss to coat. Cook and stir over medium-low heat until potatoes are golden brown and tender, 15-20 minutes, adding more drippings as needed. Stir in cooked bacon; serve immediately.
1 CUP 349 cal., 21g fat (8g sat. fat), 33mg chol., 681mg sod., 31g carb. (3g sugars, 2g fiber), 10g pro.

Inspired by:
Beignets from
Cafe du Monde

Test Kitchen Tip

If you don't have self-rising flour on hand, place 1½ tsp. baking powder and ½ tsp. salt in a measuring cup. Add all-purpose flour to measure 1 cup. Do this 3½ more times to get the necessary amount for this recipe.

New Orleans Beignets

These sweet French doughnuts, inspired by the ones found in Cafe du Monde in New Orleans, are square instead of round and have no hole in the middle. They're a traditional part of breakfast in New Orleans.
—Beth Dawson, Jackson, LA

Prep: **25 min. + chilling** • Cook: **5 min./batch**
Makes: **4 dozen**

- **1 pkg. (¼ oz.) active dry yeast**
- **¼ cup warm water (110° to 115°)**
- **1 cup evaporated milk**
- **½ cup canola oil**
- **¼ cup sugar**
- **1 large egg**
- **4¼ to 4¾ cups self-rising flour**
- **Oil for deep-fat frying**
- **Confectioners' sugar**

1. In a large bowl, dissolve yeast in warm water. Add milk, oil, sugar, egg and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough (the dough will be sticky). Do not knead. Cover and refrigerate overnight.
2. Punch down dough. Turn onto a floured surface; roll into a 16x12-in. rectangle. Cut into 2-in. squares.
3. In a deep cast-iron or electric skillet, heat 1 in. oil to 375°. Fry squares in batches until golden brown on both sides. Drain on paper towels. Roll warm beignets in confectioners' sugar.
NOTE As an alternative for each cup of the self-rising flour, place 1½ tsp. baking powder and ½ tsp. salt in a measuring cup. Add all-purpose flour to measure 1 cup.
1 BEIGNET 108 cal., 5g fat (1g sat. fat), 6mg chol., 146mg sod., 14g carb. (5g sugars, 0 fiber), 2g pro.

Inspired by: **Power Breakfast Sandwich from Dunkin' Donuts**

❄

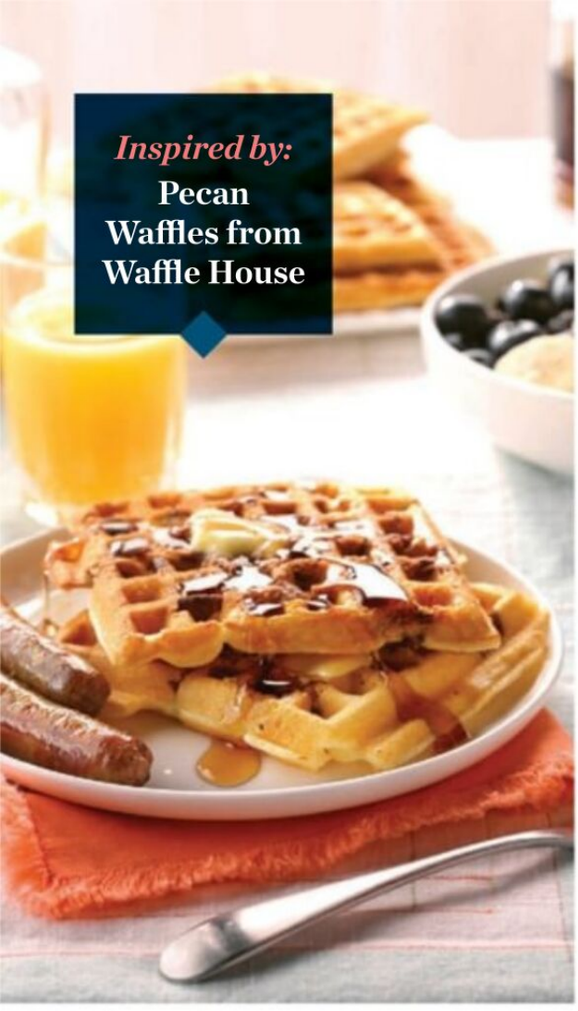
Power Breakfast Sandwich

When I'm looking for a quick breakfast on the go, I always love to have these made and waiting in the freezer.
—Jolene Martinelli, Fremont, NH

Prep: **20 min.** • Bake: **15 min.**
Makes: **6 servings**

- **1 tsp. olive oil**
- **¼ cup chopped onion**
- **¼ cup chopped sweet red or orange pepper**
- **¼ cup chopped fresh baby spinach**
- **6 large eggs**
- **¼ tsp. salt**
- **¼ tsp. pepper**
- **6 Italian turkey sausage links, casings removed**
- **1 pkg. (12 oz.) multigrain sandwich thins, split**
- **6 slices cheddar, Swiss or pepper jack cheese**

1. Preheat oven to 350°. In a large nonstick skillet, heat the oil over medium-high heat. Add onion and sweet pepper; cook and stir until tender, 3-4 minutes. Add spinach; cook 1 minute longer. Remove from heat; let cool 5 minutes. In a large bowl, whisk eggs, salt, pepper and onion mixture. Divide egg mixture among 6 greased 4-in. muffin top tins. Bake until eggs are set, 12-15 minutes.
2. Meanwhile, shape sausage into six 5-in. patties. In same skillet, cook patties over medium heat until a thermometer reads 160°, 4-5 minutes on each side. Drain on paper towels if necessary. Layer sandwich bottoms with sausage patties, egg rounds and cheese; replace tops.
FREEZE OPTION Wrap sandwiches in waxed paper and then in foil; freeze in a freezer container. To use, remove foil. Microwave a waxed paper-wrapped sandwich at 50% power until thawed, 1-2 minutes. Turn the sandwich over; microwave at 100% power until hot and a thermometer reads at least 165°, 30-60 seconds. Let stand 2 minutes before serving.
1 SANDWICH 434 cal., 23g fat (9g sat. fat), 257mg chol., 1026mg sod., 31g carb. (3g sugars, 7g fiber), 30g pro.



Inspired by:
Pecan Waffles from Waffle House

Pecan Waffles

I've tried for years to duplicate a delicious waffle I sampled at a restaurant here in the South. This crisp and nutty version is what I came up with. Butter and maple syrup are my family's favorite toppings.
—Susan Elise Jansen, Smyrna, GA

Takes: **30 min.** • Makes: **10 waffles (4½ in.)**

- **1¾ cups all-purpose flour**
- **1 Tbsp. baking powder**
- **½ tsp. salt**
- **2 large eggs, separated, room temperature**
- **1¾ cups 2% milk**
- **½ cup canola oil**
- **1 cup chopped pecans**
- **Maple syrup**

1. In a bowl, combine flour, baking powder and salt. Combine egg yolks, milk and oil; stir into dry ingredients. Beat egg whites until stiff; fold into batter.
2. Sprinkle hot waffle iron with 2 Tbsp. pecans. Pour ¼-⅓ cup batter over pecans and bake according to manufacturer's directions until golden brown. Repeat with remaining pecans and batter. Serve with syrup.
2 WAFFLES 589 cal., 43g fat (5g sat. fat), 83mg chol., 590mg sod., 41g carb. (5g sugars, 3g fiber), 12g pro.

Creamy Strawberry Crepes

Wrap summer-ripe strawberries and creamy filling into these delicate crepes for an elegant brunch entree.
—Kathy Kochiss, Huntington, CT

Prep: **15 min. + chilling** • Cook: **35 min.**
Makes: **7 servings**

- **4 large eggs, room temperature**
- **1 cup 2% milk**
- **1 cup water**
- **2 Tbsp. butter, melted**
- **2 cups all-purpose flour**
- **¼ tsp. salt**

FILLING

- **1 pkg. (8 oz.) cream cheese, softened**
- **1¼ cups confectioners' sugar**
- **1 Tbsp. lemon juice**
- **1 tsp. grated lemon zest**
- **½ tsp. vanilla extract**
- **4 cups fresh strawberries, sliced, divided**
- **1 cup heavy whipping cream, whipped**

1. In a large bowl, whisk eggs, milk, water and butter. In another bowl, mix flour and salt; add to the egg mixture and mix well. Refrigerate, covered, 1 hour.
2. Heat a lightly greased 8-in. nonstick skillet over medium heat. Stir batter. Fill a ¼-cup measure halfway with batter; pour into the center of pan. Quickly lift and tilt pan to coat bottom evenly. Cook until top appears dry; turn crepe over and cook until bottom is cooked, 15-20 seconds longer. Remove to a wire rack. Repeat with remaining batter, greasing pan as needed. When cool, stack crepes between pieces of waxed paper or paper towels.
3. For filling, in a small bowl, beat cream cheese, confectioners' sugar, lemon juice and zest, and vanilla until smooth. Fold in 2 cups berries and whipped cream. Spoon about ⅓ cup filling down center of each crepe; roll up. Garnish with remaining berries and, if desired, additional confectioners' sugar. Cover and refrigerate or freeze remaining crepes in an airtight container, unfilled, for another use.
2 CREPES 415 cal., 26g fat (16g sat. fat), 115mg chol., 163mg sod., 40g carb. (28g sugars, 2g fiber), 7g pro.

Inspired by:
Strawberries & Creme Crepes from IHOP

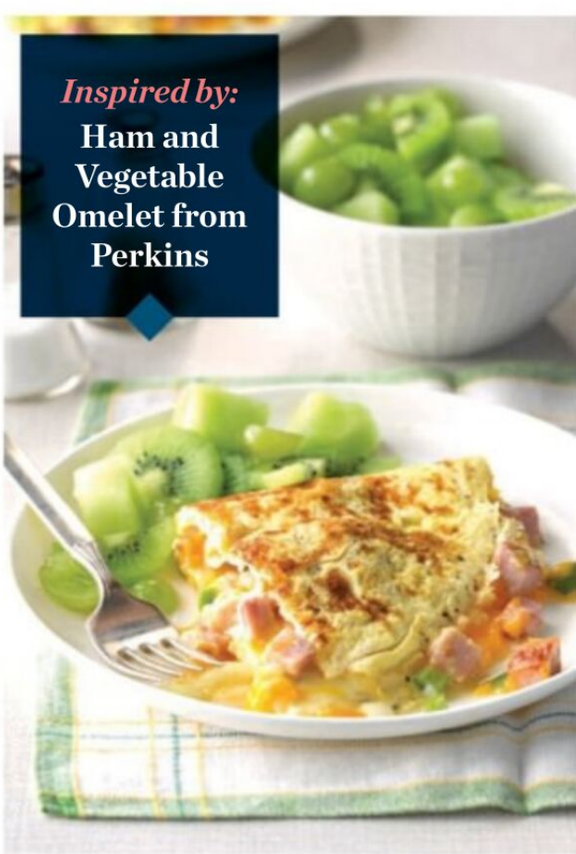
Ham & Cheddar Omelet

This cheesy omelet is modeled after the one I tasted and loved in a local restaurant. Mine is so hearty and rich tasting that no one will guess it's lower in fat.
—Bernice Morris, Marshfield, MO

Takes: **20 min.** • Makes: **2 servings**

- **2 large eggs**
- **4 large egg whites**
- **¼ cup fat-free milk**
- **⅛ tsp. salt**
- **⅛ tsp. pepper**
- **¼ cup cubed fully cooked ham**
- **1 Tbsp. chopped onion**
- **1 Tbsp. chopped green pepper**
- **¼ cup shredded reduced-fat cheddar cheese**

1. Whisk together first 5 ingredients.
2. Place a 10-in. skillet coated with cooking spray over medium heat. Pour in the egg mixture. Mixture should set immediately at edge. As eggs set, push cooked portions toward center, letting uncooked eggs flow underneath. When eggs are thickened and no liquid egg remains, top 1 half with remaining ingredients. Fold omelet in half. Cut in half to serve.
½ OMELET 186 cal., 9g fat (4g sat. fat), 207mg chol., 648mg sod., 4g carb. (3g sugars, 0 fiber), 22g pro.**DIABETIC EXCHANGES** 3 lean meat, 1 fat.



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Mom's Fried Apples

Mom often made these rich cinnamon-sugar apples when I was growing up. I swear the folks at Cracker Barrel copied her recipe!
—Margie Tappe, Prague, OK

Prep: **15 min.** • Cook: **30 min.**
Makes: **8 servings**

- ½ **cup butter, cubed**
- 6 **medium unpeeled tart red apples, sliced**
- ¾ **cup sugar, divided**
- ¾ **tsp. ground cinnamon**
- **Vanilla ice cream, optional**

1. Melt butter in a large cast-iron or other ovenproof skillet. Add apples and ½ cup sugar; stir to mix well. Cover and cook over low heat for 20 minutes or until apples are tender, stirring frequently.
2. Add cinnamon and remaining sugar. Cook and stir over medium-high heat 5-10 minutes longer. If desired, serve with ice cream.
1 SERVING 235 cal., 12g fat (7g sat. fat), 31mg chol., 116mg sod., 35g carb. (31g sugars, 3g fiber), 0 pro.

Herbed Onion Bagels

I created my delightful bagels by combining elements from several recipes. I enjoy them for breakfast plain or with onion and chive cream cheese.
—Pam Kaiser, Mansfield, MO

Prep: **30 min. + chilling** • Bake: **15 min.**
Makes: **9 bagels**

- ½ **cup finely chopped sweet onion**
- 2 **Tbsp. butter**
- ¾ **cup warm water (70° to 80°)**
- ¼ **cup sour cream**
- 3 **Tbsp. sugar, divided**
- 3½ **tsp. salt, divided**
- 1½ **tsp. minced chives**
- 1½ **tsp. dried basil**
- 1½ **tsp. dried parsley flakes**
- ¾ **tsp. dried oregano**
- ¾ **tsp. dill weed**
- ¾ **tsp. dried minced garlic**
- 3 **cups bread flour**
- 1 **pkg. (¼ oz.) active dry yeast**
- 3 **qt. water**
- 2 **Tbsp. yellow cornmeal**

1. In a large skillet, saute onion in butter until tender. In bread machine pan, place water, sour cream, onion mixture, 2 Tbsp. sugar, 1½ tsp. salt, herbs, garlic, flour and yeast in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1-2 Tbsp. water or flour if needed).
2. When cycle is completed, turn dough onto a lightly floured surface. Shape into 9 balls. Push thumb through centers to form 1½-in. holes. Place on parchment-lined baking sheets. Cover and let rest for 30 minutes. Refrigerate overnight.
3. Let stand at room temperature for 30 minutes; flatten bagels slightly. In a non-aluminum Dutch oven, bring water to a boil with remaining sugar and salt. Drop bagels, 1 at a time, into water. Cook 30 seconds; turn and cook 30 seconds longer. Remove with a slotted spoon; drain well on paper towels.
4. Sprinkle 2 greased baking sheets with cornmeal; place bagels 2 in. apart on prepared pans. Bake at 425° until golden brown, 12-15 minutes. Remove to wire racks to cool.
1 BAGEL 195 cal., 4g fat (2g sat. fat), 11mg chol., 415mg sod., 35g carb. (3g sugars, 2g fiber), 6g pro.

Inspired by:
Onion Bagels from Einstein Bros. Bagels

Chocolate Lover's Pancakes

These chocolate pancakes are fluffy on the inside, with a rich but not-too-sweet flavor from the cocoa and a nice tang from the buttermilk. They're delicious with either maple or chocolate syrup—and even better with both swirled together!
—Harland Johns, Leesburg, TX

Prep: **15 min.** • Cook: **5 min./batch**
Makes: **4 servings**

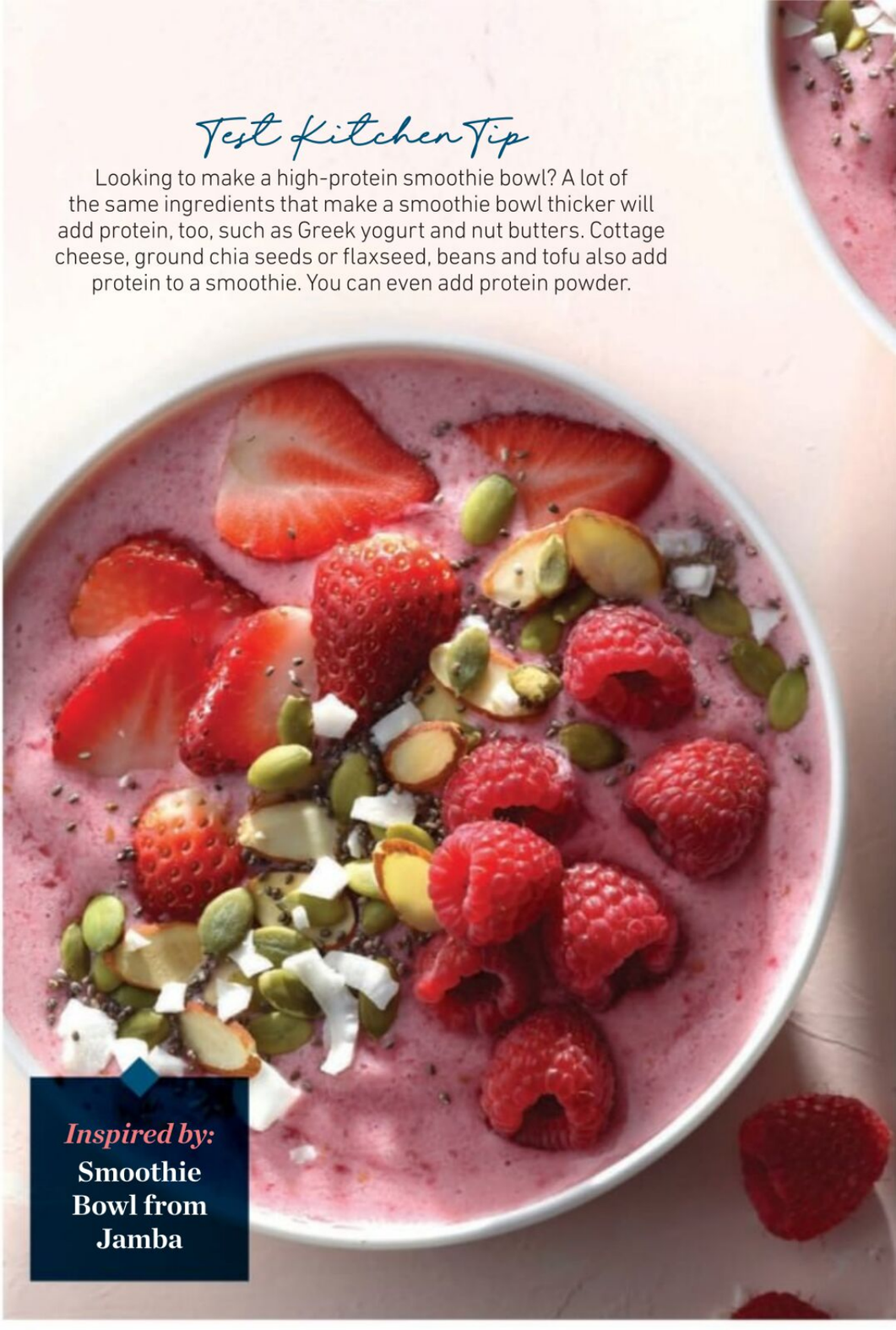
- **1 cup all-purpose flour**
- **¼ cup baking cocoa**
- **2 Tbsp. sugar**
- **1 tsp. baking powder**
- **½ tsp. baking soda**
- **½ tsp. salt**
- **1 cup buttermilk**
- **1 large egg, room temperature**
- **2 Tbsp. butter, melted**
- **1 tsp. vanilla extract**
- **Maple syrup and chocolate syrup**

1. In a large bowl, whisk flour, cocoa, sugar, baking powder, baking soda and salt. In another bowl, whisk buttermilk, egg, butter and vanilla until blended. Add to dry ingredients, stirring just until moistened.
2. Place a greased nonstick skillet over medium heat. In batches, pour batter by ¼ cupfuls onto skillet; cook until bubbles on top begin to pop and bottoms are golden brown. Turn; cook until second side is golden brown. Serve with syrups.
2 PANCAKES 271 cal., 8g fat (4g sat. fat), 64mg chol., 753mg sod., 42g carb. (16g sugars, 2g fiber), 8g pro.

Inspired by:
Chocolate Pancakes from IHOP

Test Kitchen Tip

Looking to make a high-protein smoothie bowl? A lot of the same ingredients that make a smoothie bowl thicker will add protein, too, such as Greek yogurt and nut butters. Cottage cheese, ground chia seeds or flaxseed, beans and tofu also add protein to a smoothie. You can even add protein powder.



Inspired by:
Smoothie Bowl from Jamba

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Berry Smoothie Bowl

I've always loved smoothies but sometimes I want to linger over breakfast instead of sipping it on the go. That's when I make this Jamba-inspired smoothie bowl.
—Josh Carter, Birmingham, Alabama

Takes: **5 min.**
Makes: **2 servings**

- **1 cup fat-free milk**
- **1 cup frozen unsweetened strawberries**
- **½ cup frozen unsweetened raspberries**
- **3 Tbsp. sugar**
- **1 cup ice cubes**
- **Optional: Sliced fresh strawberries, fresh raspberries, chia seeds, fresh pumpkin seeds, unsweetened shredded coconut and sliced almonds**

Place milk, berries and sugar in a blender; cover and process until smooth. Add ice cubes; cover and process until smooth. Divide mixture between 2 serving bowls. Add toppings as desired.

1½ CUPS 155 cal., 0 fat (0 sat. fat), 2mg chol., 54mg sod., 35g carb. (30g sugars, 2g fiber), 5g pro.

COFFEE SHOP SPECIALTIES

Inspired by:
Caramel Frappuccino from Starbucks

Caramel Frappuccino

I love frappuccinos from Starbucks, but they get too expensive. I now make my own, and they are just as good. If you blend the milk with all the other ingredients, it gets too foamy—instead stir it in with a spoon after all the ice is crushed.
—Heather Egger, Davenport, IA

Prep: **10 min. + chilling**
Makes: **2 servings**

- **2 Tbsp. ground dark coffee**
- **1 cup water**
- **3 Tbsp. sugar**
- **2 Tbsp. caramel ice cream topping**
- **2 cups ice cubes**
- **1 cup fat-free milk**
- **Whipped cream, optional**

Place ground coffee in coffee filter of a drip coffeemaker. Add water; brew according to manufacturer's directions. Refrigerate coffee until cold. In a blender, combine coffee, sugar, caramel topping and ice cubes; process until smooth. Add milk and pulse to combine. Pour into glasses. If desired, top with whipped cream and additional caramel topping.
1 SERVING 159 cal., 0 fat (0 sat. fat), 2mg chol., 122mg sod., 37g carb. (37g sugars, 0 fiber), 4g pro.

Fun & Festive Cake Pops

When I'm looking for a snack when I go to my favorite coffee shop, their cake pops are usually what I grab first. The flavors change throughout the year, but they're always delicious.
—Michelle Clair, Seattle, Washington

Prep: **1 hour** • Bake: **35 min. + freezing**
Makes: **4 dozen**

- **1 pkg. cake mix of your choice (regular size)**
- **1 cup prepared frosting of your choice**
- **48 lollipop sticks**
- **2½ lbs. dark chocolate, milk chocolate white or pink candy coating, coarsely chopped**
- **Optional toppings: Nonpareils, crushed peppermint candies, finely chopped cashews, unsweetened coconut, assorted sprinkles, finely chopped crystallized ginger, crushed gingersnap cookies, melted caramels and coarse sea salt**

1. Prepare and bake cake mix according to package directions, using a greased 13x9-in. baking pan. Cool completely on a wire rack.
2. Crumble cake into a large bowl. Add frosting and mix well. Shape into 1½-in. balls. Place on baking sheets; insert sticks. Freeze at least 2 hours or refrigerate at least 3 hours or until cake balls are firm.
3. In a microwave, melt candy coating. Dip each cake ball in coating; allow excess to drip off. Roll, sprinkle or drizzle with toppings of your choice. Insert cake pops into a foam block to stand. Let stand until set.
1 CAKE POP 213 cal., 11g fat (7g sat. fat), 13mg chol., 97mg sod., 28g carb. (23g sugars, 1g fiber), 1g pro.

Inspired by:
Cranberry Bliss Bars from Starbucks

Heavenly Orange Cranberry Bars

You can make Starbucks cranberry bliss bars any time you please with this copycat recipe. It makes an entire pan of bars that taste just like the real deal.
—Jennifer Blakely, Visalia, CA

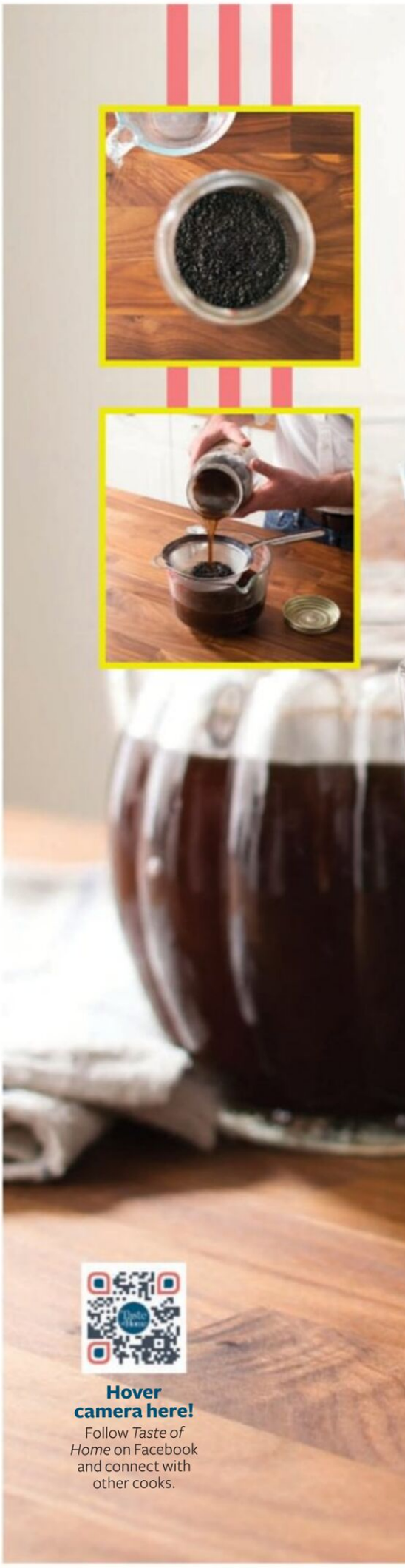
Prep: **30 min. + chilling**
Bake: **20 min. + cooling** • Makes: **8 dozen**

- **1½ cups packed brown sugar**
- **1 cup butter, melted**
- **2 large eggs, room temperature**
- **2 tsp. vanilla extract**
- **2¼ cups all-purpose flour**
- **1 tsp. baking powder**
- **1 tsp. salt**
- **1 cup white baking chips**
- **1 cup dried cranberries, coarsely chopped**
- **1 cup chopped pecans, toasted**
- **¼ cup grated orange zest**

FROSTING

- **1 pkg. (8 oz.) cream cheese, softened**
- **1 cup confectioners' sugar**
- **½ cup butter, softened**
- **3 Tbsp. grated orange zest, divided**
- **2 tsp. vanilla extract**
- **⅓ cup dried cranberries, coarsely chopped**

1. Preheat oven to 350°. In a large bowl, beat brown sugar, butter, eggs and vanilla until well blended. In another bowl, whisk flour, baking powder and salt; gradually beat into sugar mixture. Stir in baking chips, cranberries, pecans and orange zest.
2. Spread into a greased 15x10x1-in. baking pan. Bake until a toothpick inserted in the center comes out clean, 18-22 minutes. Cool completely in pan on a wire rack.
3. For frosting, in a large bowl, combine cream cheese, confectioners' sugar, butter, 1 Tbsp. zest and vanilla; beat until smooth. Spread over bars. Combine cranberries and remaining 2 Tbsp. zest; sprinkle over frosting. Refrigerate at least 2 hours. Cut into triangles. Store in refrigerator.
1 TRIANGLE 89 cal., 5g fat (3g sat. fat), 14mg chol., 64mg sod., 10g carb. (7g sugars, 0 fiber), 1g pro.



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Inspired by:
Iced Coffee from Starbucks

Test Kitchen Tip

Some people enjoy a tiny pinch of salt instead of sugar in cold brews. Salt brings out the inherent sweetness of the coffee.

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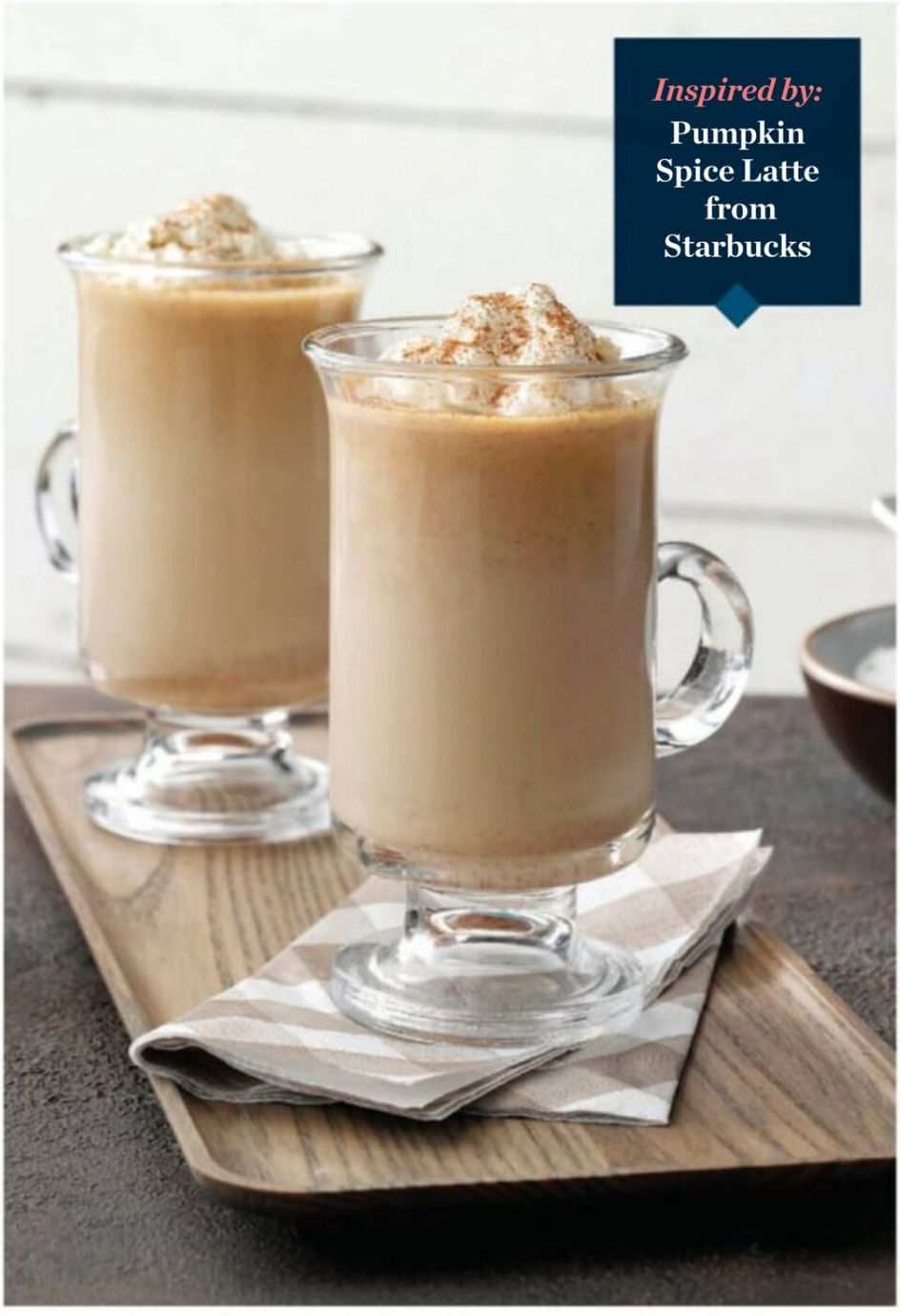
Cold-Brew Coffee

Cold brewing reduces the acidity of coffee, which enhances its natural sweetness and complex flavors. Even those who take hot coffee with sugar and cream might find themselves sipping cold brew plain.
—Taste of Home *Test Kitchen*

Prep: **10 min. + chilling**
Makes: **8 servings**

- **1 cup coarsely ground medium-roast coffee**
- **1 cup hot water (205°)**
- **6 to 7 cups cold water**
- **Optional: 2% milk or half-and-half cream**

1. Place coffee grounds in a clean glass container. Pour hot water over grounds; let stand for 10 minutes. Stir in cold water. Cover and refrigerate for 12-24 hours. (The longer the coffee sits, the stronger the flavor.)
2. Strain coffee through a fine-mesh sieve; discard grounds. Strain coffee again through a coffee filter; discard grounds. Serve over ice, with milk or cream if desired. Store in refrigerator for up to 2 weeks.
1 CUP 2 cal., 0 fat (0 sat. fat), 0 chol., 4mg sod., 0 carb. (0 sugars, 0 fiber), 0 pro.



Pumpkin Latte

I can't wait for fall to arrive so my favorite coffee shops will bring back pumpkin lattes. The rest of the year, I have to make my own version. With the right amount of spice, it tastes just like the popular version found at gourmet coffee shops.
—*Ellen Riley, Murfreesboro, Tennessee*

Takes: **15 min.** • Makes: **2 servings**

- **2 cups whole milk**
- **2 Tbsp. canned pumpkin**
- **2 Tbsp. sugar**
- **2 Tbsp. vanilla extract**
- **½ tsp. pumpkin pie spice**
- **½ cup hot brewed espresso**
- **Optional: Whipped cream, pumpkin pie spice and ground nutmeg**

1. In a small saucepan, combine milk, pumpkin and sugar. Cook and stir over medium heat until steaming. Remove from heat; stir in vanilla and pie spice. Transfer to a blender; cover and process for 15 seconds or until foamy.
2. Pour into 2 mugs; add espresso. If desired, garnish with whipped cream and spices.
1¼ CUPS 234 cal., 8g fat (5g sat. fat), 33mg chol., 122mg sod., 26g carb. (24g sugars, 1g fiber), 8g pro.

Test Kitchen Tip

To store pumpkin bread (and keep it ultra moist), wrap it tightly and place it in the refrigerator. It'll keep for up to a week. If you'd like to enjoy it for even longer, you can freeze it for up to 3 months.

Pumpkin Bread

Skip the line and bake Starbucks's pumpkin bread in your own kitchen. This copycat recipe is better than the original!
—Taste of Home *Test Kitchen*

Prep: **25 min.** • Bake: **1 hour + cooling**
Makes: **2 loaves (16 slices each)**

- **1 can (15 oz.) solid-pack pumpkin**
- **4 large eggs**
- **¾ cup canola oil**
- **⅔ cup water**
- **2 cups sugar**
- **1 cup honey**
- **1½ tsp. vanilla extract**
- **3½ cups all-purpose flour**
- **2 tsp. baking soda**
- **1½ tsp. salt**
- **1½ tsp. ground cinnamon**
- **1 tsp. ground nutmeg**
- **½ tsp. ground cloves**
- **½ tsp. ground ginger**
- **½ cup salted pumpkin seeds or pepitas**

1. Preheat oven to 350°. In a large bowl, beat pumpkin, eggs, oil, water, sugar, honey and vanilla until well blended. In another bowl, whisk flour, baking soda, salt and spices; gradually beat into pumpkin mixture.
2. Transfer to 2 greased 9x5-in. loaf pans. Sprinkle tops with pumpkin seeds.
3. Bake 60-70 minutes or until a toothpick inserted in center comes out clean. Cool in pan for 10 minutes before removing to a wire rack to cool.
1 PIECE 202 cal., 7g fat (1g sat. fat), 23mg chol., 205mg sod., 33g carb. (22g sugars, 1g fiber), 3g pro.

Inspired by:
Pumpkin Bread from Starbucks

BEST-EVER APPETIZERS!

Inspired by:
Bacon Pretzel Fury from Busch Gardens

Bacon Pretzel Fury

I tried a bacon pretzel fury the last time I was at Busch Gardens, and afterward I ferociously tried to re-create it at home. I don't live close to the amusement park, so this version curbs my hankerings when back in the Midwest.
—Alvin Ciepluch, Kenosha, WI

Prep: **40 min. + rising** • Bake: **15 min.**
Makes: **6 pretzels**

- **12 thick-sliced bacon strips**
- **1 pkg. (¼ oz.) active dry yeast**
- **1½ cups warm water (110° to 115°)**
- **2 Tbsp. sugar**
- **2 Tbsp. plus ¼ cup butter, melted and divided**
- **1½ tsp. salt**
- **4 to 4½ cups all-purpose flour**
- **⅓ cup baking soda**
- **1 large egg yolk**
- **1 Tbsp. cold water**
- **1 tsp. coarse salt**
- **6 wooden skewers**

1. In a large skillet, cook bacon over medium heat until partially cooked but not crisp. Remove to paper towels to drain; set aside.
2. In a large bowl, dissolve yeast in warm water. Add sugar, butter, salt and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky).
3. Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.
4. Preheat oven to 425°. In a Dutch oven, bring 8 cups water and baking soda to a boil. Punch dough down; divide into 6 portions. Roll each portion into a 32-in. rope. Fold each rope in half, creating an upside-down V shape. Place 1 bacon strip over top of each V; braid dough around bacon, layering in a second bacon strip halfway. Pinch ends to seal; tuck under. Add to boiling water, 1 at a time; cook 30 seconds. Remove with 2 slotted spoons; drain on paper towels.
5. Place on greased baking sheets. Lightly beat egg yolk and cold water; brush over pretzels. Sprinkle with coarse salt. Bake until golden brown, 12-15 minutes. Brush with melted butter; sprinkle with additional coarse salt if desired. Remove from pans to wire racks. Insert skewers; serve warm.
1 PRETZEL 533 cal., 21g fat (9g sat. fat), 61mg chol., 1699mg sod., 68g carb. (4g sugars, 3g fiber), 17g pro.

Spicy Edamame

Edamame (pronounced eh-duh-MAH-may) are young soybeans in their pods. While I love to get them with my sushi when I go out, they are also so easy to make at home.
—Mark Neufang, Bayshore, Wisconsin

Takes: **20 min.** • Makes: **6 servings**

- **1 pkg. (16 oz.) frozen edamame pods**
- **2 tsp. kosher salt**
- **¾ tsp. ground ginger**
- **½ tsp. garlic powder**
- **¼ tsp. crushed red pepper flakes**

Place edamame in a large saucepan and cover with water. Bring to a boil. Cover and cook until tender, 4-5 minutes; drain. Transfer to a large bowl. Add seasonings; toss to coat.
1 SERVING 52 cal., 2g fat (0 sat. fat), 0 chol., 642mg sod., 5g carb. (1g sugars, 2g fiber), 4g pro.

Spinach Artichoke Dip

My husband and I love going out to eat and ordering spinach and artichoke dip, but now that we have our own recipe it's become a favorite at home. I use this for important game days, and it's always a hit at school for treat day!
—Hollie Gabriel, Topeka, KS

Prep: **20 min.** • Bake: **20 min.**
Makes: **3½ cups**

- **1 jar (15 oz.) Alfredo sauce**
- **4 oz. cream cheese, softened**
- **½ cup grated Parmesan and Romano cheese blend**
- **½ cup shredded mozzarella cheese, divided**
- **1 garlic clove, minced**
- **1 can (14 oz.) water-packed artichoke hearts, drained and chopped**
- **1 pkg. (10 oz.) frozen chopped spinach, thawed and squeezed dry**
- **Tortilla chips**

1. Preheat oven to 350°. In a large bowl, combine Alfredo sauce, cream cheese, Parmesan and Romano cheese, ¼ cup mozzarella cheese and garlic; mix well. Stir in artichokes and spinach. Transfer to a greased 4- or 5-cup broiler-safe baking dish. Sprinkle with remaining ¼ cup mozzarella cheese.
2. Bake, uncovered, until bubbly, 20-25 minutes. Preheat broiler. Place the baking dish on a baking sheet. Broil 4-6 in. from heat until top is golden brown, 1-2 minutes. Serve with tortilla chips.
¼ CUP 118 cal., 8g fat (5g sat. fat), 24mg chol., 330mg sod., 6g carb. (0 sugars, 1g fiber), 6g pro.

Inspired by:
Spinach Artichoke Dip from Applebee's

Inspired by:
Shrooms from Houlihan's

Houlihan's Copycat Shrooms

I enjoyed this appetizer at Houlihan's restaurant and ordered it every time I went there. When the restaurant closed in my area, I was determined to re-create the dish at home. The mushrooms might even be better than the restaurant's. Besides baking them, I have also cooked them on a grill and in a toaster oven. Consistently delicious, the stuffed mushrooms are enjoyed every single time.
—Jo Hart, Flippin, AR

Prep: **25 min.** • Bake: **15 min.**
Makes: **about 1½ dozen**

- **1 lb. small fresh portobello mushrooms**
- **4 Tbsp. butter, divided**
- **⅓ cup finely chopped onion**
- **1 pkg. (8 oz.) cream cheese, cubed**
- **½ tsp. seasoned salt**
- **⅓ cup finely shredded cheddar cheese**

TOPPING
- **¼ cup crushed Ritz crackers**
- **1 Tbsp. butter, melted**

1. Preheat oven to 375°. Remove stems from mushrooms and finely chop stems; set caps aside. In a large skillet, melt 2 Tbsp. butter over medium heat. Add chopped stems and onion; cook and stir until tender, 4-6 minutes.
2. Add cream cheese and seasoned salt; cook and stir until cream cheese is melted. Fill mushroom caps. Melt remaining 2 Tbsp. butter. Dip the bottoms of mushrooms in melted butter; place on a baking sheet. Top with cheddar cheese. For topping, combine crackers and butter; sprinkle over tops.
3. Bake until mushrooms are tender and heated through, 12-15 minutes. Serve hot.
1 STUFFED MUSHROOM 95 cal., 9g fat (5g sat. fat), 23mg chol., 131mg sod., 3g carb. (1g sugars, 0 fiber), 2g pro.

Inspired by:
Handfolded Crab Wontons from P.F. Chang's

Crispy Crab Rangoon

My husband loved the appetizers we had at P.F. Chang's so much that I was determined to make them at home. After several more trips to that eatery to taste them again, I had them perfected. I often prepare the filling earlier in the day to save time later.
—Cathy Blankman, Warroad, MN

Takes: **30 min.** • Makes: **16 appetizers**

- **3 oz. cream cheese, softened**
- **2 green onions, finely chopped**
- **¼ cup finely chopped imitation crabmeat**
- **1 tsp. minced garlic**
- **16 wonton wrappers**
- **Oil for frying**
- **Sweet-and-sour sauce**

1. In a small bowl, beat cream cheese until smooth. Stir in the onions, crab and garlic.
2. Place about 1½ tsp. filling in center of a wonton wrapper. (Keep remaining wrappers covered with a damp paper towel until ready to use.) Moisten edges with water; fold opposite corners over filling and press to seal. Repeat.
3. In an electric skillet, heat 1 in. oil to 375°. Fry wontons, in batches, 1 minute on each side or until golden brown. Drain on paper towels. Serve with sweet-and-sour sauce.
1 RANGOON 61 cal., 4g fat (1g sat. fat), 6mg chol., 77mg sod., 5g carb. (0 sugars, 0 fiber), 1g pro.

Cheeseburger Egg Rolls

Filled with juicy ground beef, a smattering of crumbled bacon, diced pickles and plenty of melty cheddar cheese, these crunchy wonton-wrapped wonders are a Cheesecake Factory bestseller for a reason. Now you can whip up a batch at home.
—Taste of Home *Test Kitchen*

Prep: **30 min.** • Cook: **5 min./batch**
Makes: **1 dozen (1½ cups sauce)**

- **1 lb. ground beef**
- **1 small onion, chopped**
- **2 garlic cloves, minced**
- **1 cup shredded cheddar cheese**
- **½ cup chopped dill pickles**
- **4 bacon strips, cooked and crumbled**
- **1 Tbsp. Worcestershire sauce**
- **1 Tbsp. yellow mustard**
- **1 Tbsp. ketchup**
- **¼ tsp. salt**
- **¼ tsp. pepper**
- **12 egg roll wrappers**
- **1 large egg, lightly beaten**
- **Oil for deep-fat frying**

DIPPING SAUCE

- **1 cup mayonnaise**
- **½ cup ketchup**
- **½ tsp. garlic powder**
- **½ tsp. paprika**

1. In a large skillet, cook beef, onion and garlic over medium heat until beef is no longer pink and onion is tender, 4-5 minutes, breaking up the beef into crumbles; drain. Return to pan. Stir in cheese, pickles, bacon, Worcestershire sauce, mustard, ketchup, salt and pepper.
2. With 1 corner of an egg roll wrapper facing you, place about ⅓ cup filling just below center of wrapper. (Cover remaining wrappers with a damp paper towel until ready to use.) Fold bottom corner over filling; moisten remaining wrapper edges with beaten egg. Fold side corners toward center over filling. Roll up egg roll tightly, pressing at tip to seal. Repeat.
3. In an electric skillet or deep-fat fryer, heat oil to 375°. Fry egg rolls, a few at a time, until golden brown, 3-4 minutes, turning occasionally. Drain on paper towels. Combine sauce ingredients; serve with egg rolls.
1 EGG ROLL WITH 2 TBSP. SAUCE 451 cal., 32g fat (7g sat. fat), 61mg chol., 712mg sod., 26g carb. (4g sugars, 1g fiber), 14g pro.

Inspired by:
Chili Lime Fried Chicken from KFC

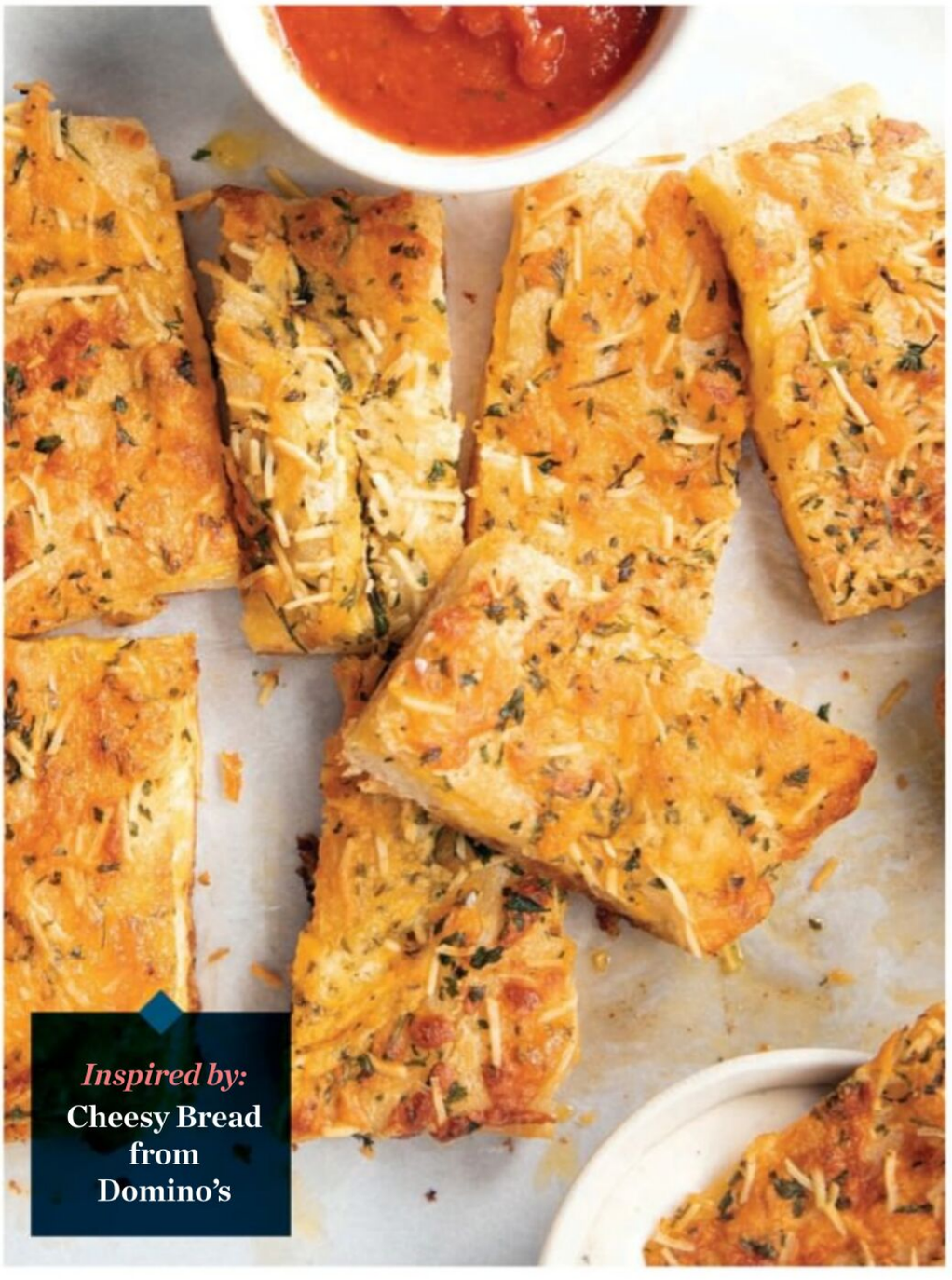
Chili-Lime Chicken Wings

Who would have guessed that mixing maple syrup, chili sauce and lime juice would make chicken wings taste so good? Family and guests alike will scramble to ensure they get more than one of these utterly delicious wings—so be sure to make extras!
—Taste of Home *Test Kitchen*

Prep: **20 min.** • Cook: **10 min./batch**
Makes: **2 dozen**

- **2½ lbs. whole chicken wings**
- **1 cup maple syrup**
- **⅔ cup chili sauce**
- **2 Tbsp. lime juice**
- **2 Tbsp. Dijon mustard**
- **1 cup all-purpose flour**
- **2 tsp. salt**
- **2 tsp. paprika**
- **¼ tsp. pepper**
- **Oil for deep-fat frying**
- **Optional: Thinly sliced green onions and lime wedges**

1. Cut wings into 3 sections; discard wing tip sections. In a large saucepan, combine syrup, chili sauce, lime juice and mustard. Bring to a boil; cook until liquid is reduced to about 1 cup.
2. Meanwhile, in a large shallow dish, combine flour, salt, paprika and pepper. Add wings, a few at a time, and toss to coat.
3. In an electric skillet or deep-fat fryer, heat oil to 375°. Fry the wings, a few at a time, 6-8 minutes or until no longer pink, turning once. Drain on paper towels. Transfer wings to a large bowl; add sauce mixture and toss to coat. Serve immediately, with sliced green onions and lime wedges if desired.
NOTE Uncooked chicken wing sections (wingettes) may be substituted for whole chicken wings.
1 PIECE 142 cal., 8g fat (1g sat. fat), 15mg chol., 198mg sod., 12g carb. (9g sugars, 0 fiber), 5g pro.



Cheesy Bread

Get Domino's cheesy bread right from your own oven! Using refrigerated French bread dough makes it quick and easy to get restaurant-style bread in just minutes.
—Taste of Home *Test Kitchen*

Prep: **20 min.** • Bake: **20 min.**
Makes: **8 servings**

- **1 tube (11 oz.) refrigerated crusty French loaf**
- **2 cups shredded part-skim mozzarella cheese, divided**
- **2 cups shredded cheddar cheese, divided**
- **2 Tbsp. butter, melted**
- **¼ cup shredded Romano cheese**
- **2 tsp. dried parsley flakes**
- **½ tsp. garlic powder**
- **Optional: Marinara sauce, garlic butter, ranch dressing or blue cheese dressing**

1. Preheat the oven to 350°. Unroll dough and pat into a 14x12-in. rectangle. Sprinkle 1¾ cups each mozzarella and cheddar lengthwise down center of dough. Bring edges of dough to the center over filling; pinch seam to seal.
2. Place seam side down on a greased baking sheet. Brush top with butter. In a small bowl, combine Romano cheese, parsley flakes, garlic powder and remaining ¼ cup each mozzarella and cheddar; sprinkle over top. Bake until golden brown, 20-25 minutes. Serve warm with dipping sauce if desired.
1 PIECE 327 cal., 20g fat (11g sat. fat), 56mg chol., 631mg sod., 21g carb. (2g sugars, 0 fiber), 17g pro.

Inspired by:
Spicy Kookaburra Wings from Outback Steakhouse

Spicy Chicken Wings with Blue Cheese Dip

These fall-off-the-bone tender wings have just the right amount of heat, and the cool blue cheese dressing makes the perfect dip.
—Kevalyn Henderson, Hayward, WI

Prep: **25 min. + marinating** • Bake: **2 hours**
Makes: **2 dozen (1¾ cups dip)**

- **1 cup reduced-sodium soy sauce**
- **⅔ cup sugar**
- **2 tsp. salt**
- **2 tsp. grated orange zest**
- **2 garlic cloves, minced**
- **½ tsp. pepper**
- **3 lbs. chicken wingettes and drumettes**
- **3 tsp. chili powder**
- **¾ tsp. cayenne pepper**
- **¾ tsp. hot pepper sauce**

BLUE CHEESE DIP

- **1 cup mayonnaise**
- **½ cup blue cheese salad dressing**
- **⅓ cup buttermilk**
- **2 tsp. Italian salad dressing mix**

1. In a small bowl, combine soy sauce, sugar, salt, orange zest, garlic and pepper. Pour half the marinade into a large shallow dish. Add chicken; turn to coat. Cover and refrigerate for 1 hour. Cover and refrigerate remaining marinade.

2. Drain chicken, discarding marinade. Transfer chicken to a greased 13x9-in. baking dish. Cover and bake at 325° for 1½ hours or until chicken juices run clear.

3. Using tongs, transfer chicken to a greased 15x10x1-in. baking pan. In a small bowl, combine chili powder, cayenne, pepper sauce and reserved marinade. Drizzle over chicken.

4. Bake, uncovered, for 30 minutes, turning once. In another small bowl, whisk together dip ingredients. Serve with wings.

1 SERVING 237 cal., 19g fat (4g sat. fat), 47mg chol., 588mg sod., 4g carb. (3g sugars, 0 fiber), 11g pro.

Pork & Chive Pot Stickers

Here's my top make-ahead appetizer. They are a lot more nutritious than the ones you get at a restaurant. My three kids are now old enough to cook these themselves, right from the freezer.
—Marisa Raponi, Vaughan, ON

Prep: **1 hour** • Cook: **5 min./batch**
Makes: **5 dozen**

- **2 medium carrots, finely chopped**
- **1 small onion, finely chopped**
- **½ cup finely chopped water chestnuts**
- **⅓ cup minced fresh chives**
- **1 large egg white, lightly beaten**
- **3 Tbsp. reduced-sodium soy sauce**
- **½ tsp. pepper**
- **1 lb. ground pork**
- **60 pot sticker or gyoza wrappers**
- **3 Tbsp. canola oil, divided**
- **1 cup chicken broth, divided**
- **Optional: Additional reduced-sodium soy sauce and minced fresh chives**

1. In a large bowl, combine the first 7 ingredients. Add pork; mix lightly but thoroughly. Working with a few at a time, place 1 scant Tbsp. filling in center of each wrapper. (Cover remaining wrappers with a damp paper towel until ready to use.)
2. Moisten wrapper edges with water. Fold wrapper over filling; seal edges, pleating front side several times to form a pleated pouch. Stand pot stickers on a work surface to flatten bottoms; curve slightly to form crescent shapes if desired.
3. In a large nonstick skillet, heat 1 Tbsp. oil over medium-high heat. Arrange a third of pot stickers in concentric circles in pan, flat side down; cook until bottoms are golden brown, 1-2 minutes.Carefully add ⅓ cup broth (broth may splatter); reduce heat to medium-low.
4. Cook, covered, until broth is almost absorbed and filling is cooked through, 2-3 minutes. Uncover; cook for 1 minute or until bottoms are crisp and water has completely evaporated. Repeat with remaining oil, pot stickers and broth. If desired, serve with additional soy sauce and top with additional chives.
FREEZE OPTION Place the uncooked pot stickers on waxed paper-lined baking sheets; freeze until firm. Transfer to airtight freezer containers; return to freezer. To use, cook frozen pot stickers as directed, increasing broth to ½ cup and simmering time to 4-6 minutes for each batch.
1 POT STICKER 39 cal., 2g fat (0 sat. fat), 6mg chol., 66mg sod., 4g carb. (0 sugars, 0 fiber), 2g pro.

Inspired by:
Pot Stickers from Noodles & Company

Inspired by:
Guacamole from Chipotle

Homemade Guacamole

I always judge a Tex-Mex restaurant by its guacamole. And although it's simple to prepare, it can go wrong oh-so easily. I've spent many years perfecting mine, to the point where I think it's better than most restaurants.
—Joan Hallford, North Richland Hills, TX

Takes: **10 min.** • Makes: **2 cups**

- **3 medium ripe avocados, peeled and cubed**
- **1 garlic clove, minced**
- **¼ to ½ tsp. salt**
- **1 small onion, finely chopped**
- **1 to 2 Tbsp. lime juice**
- **1 Tbsp. minced fresh cilantro**
- **2 medium tomatoes, seeded and chopped, optional**
- **¼ cup mayonnaise, optional**

Mash avocados with garlic and salt. Stir in remaining ingredients, adding tomatoes and mayonnaise if desired.
¼ CUP 90 cal., 8g fat (1g sat. fat), 0 chol., 78mg sod., 6g carb. (1g sugars, 4g fiber), 1g pro. **DIABETIC EXCHANGES** 1½ fat.

Copycat Chipotle Queso

Don't be intimidated by the list of ingredients in this recipe. Once everything is chopped and prepped, it comes together quickly. Plus, you can make the dip ahead of time and reheat when ready to serve.
*—*Taste of Home *Test Kitchen*

Takes: **20 min.** • Makes: **3 cups**

- **2 Tbsp. butter**
- **2 Tbsp. finely chopped onion**
- **2 Tbsp. finely chopped seeded fresh poblano pepper**
- **2 Tbsp. finely chopped seeded serrano pepper**
- **1 garlic clove, minced**
- **1 tsp. finely chopped chipotle pepper in adobo sauce**
- **2 tsp. cornstarch**
- **1 can (12 oz.) evaporated milk**
- **2 cups shredded Monterey Jack cheese**
- **1 cup shredded sharp white cheddar cheese**
- **1 Tbsp. chopped tomato**
- **½ tsp. ground cumin**
- **¼ tsp. salt**
- **¼ tsp. pepper**
- **Tortilla chips**

1. In a large saucepan, heat butter over medium heat. Add onion, poblano and serrano peppers; cook and stir until tender, 2-3 minutes. Add garlic and chipotle pepper; cook 1 minute longer. In a small bowl, mix cornstarch and milk until smooth; stir into onion mixture. Bring to a boil; cook and stir until thickened, 1-2 minutes.
2. Reduce heat to low; gradually stir in cheeses, adding in small amounts and allowing the cheese to melt between additions. Stir in tomato and seasonings. Serve warm with tortilla chips.
2 TBSP. 85 cal., 6g fat (4g sat. fat), 21mg chol., 136mg sod., 2g carb. (2g sugars, 0 fiber), 4g pro.

Inspired by:
Queso Blanco from Chipotle

Test Kitchen Tip

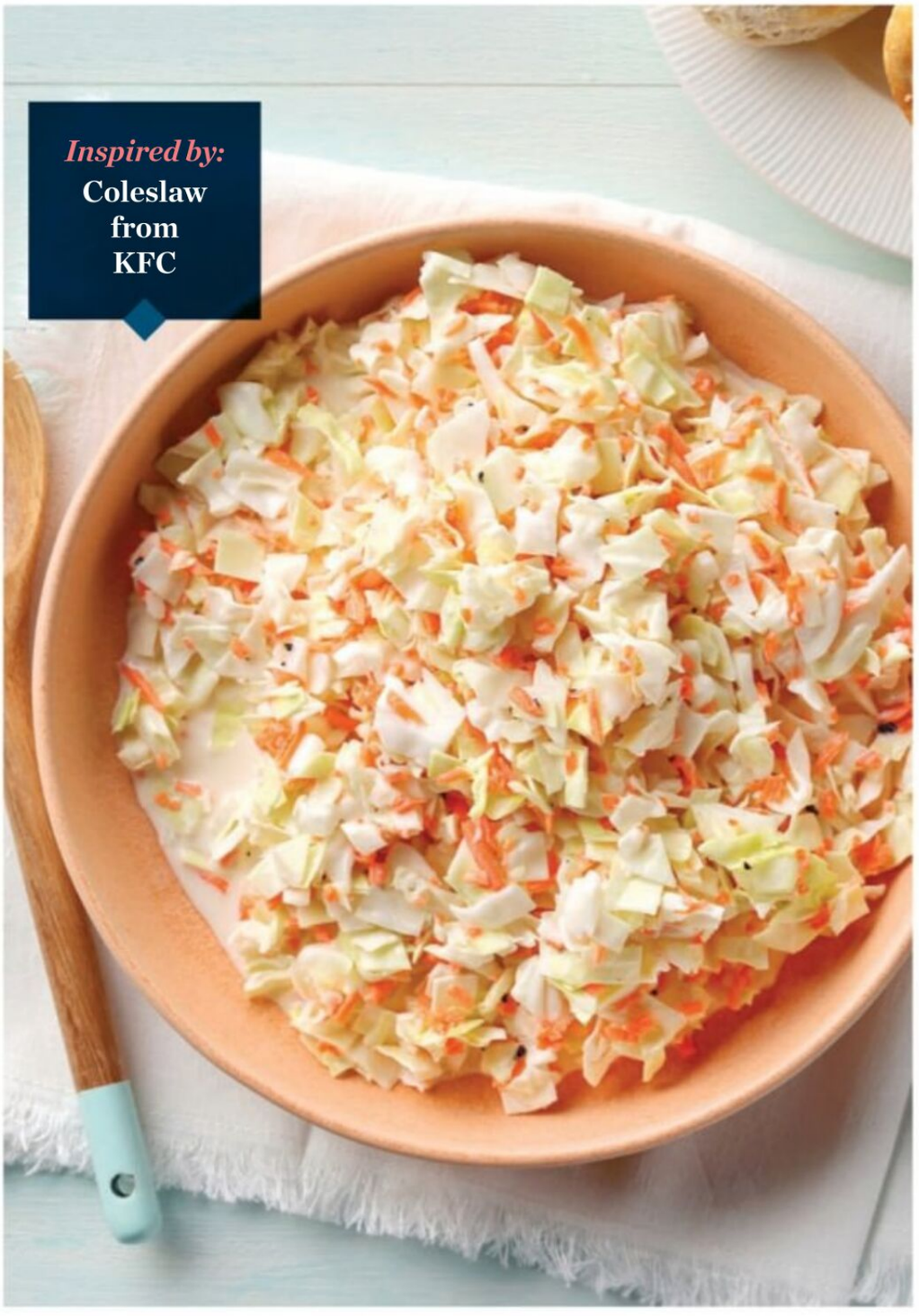
Make homemade chips by cutting tortillas into 4 wedges, then, in an electric skillet, heat 1 in. canola oil to 350°. Fry wedges until golden. Drain on paper towels; sprinkle with salt.

SOUPS, SALADS & SANDWICHES

Inspired by: Quesadilla Burger from Applebee's

Test Kitchen Tip

When shopping for ground beef for this recipe, we recommend an 80/20 blend. This is a good mix of lean meat to fat, so your burgers are still juicy. You're free to use a leaner option, but know that your burgers may be less juicy and flavorful.



Quesadilla Burger

My niece fell in love with the quesadilla burger from Applebee's and challenged me to make it at home. She says I got pretty darned close to the real thing!
—James Schend, Pleasant Prairie, WI

Prep: **15 min.** • Cook: **20 min.**
Makes: **4 servings**

- **1⅓ lbs. ground beef**
- **¾ tsp. salt**
- **¼ tsp. pepper**
- **1 Tbsp. canola oil**
- **4 slices pepper jack cheese**
- **8 mini flour tortillas**
- **2 cups shredded cheddar cheese**
- **4 cooked bacon strips, halved**
- **4 lettuce leaves**
- **½ cup chipotle ranch salad dressing**
- **½ cup pico de gallo**

1. Shape ground beef into four 5-in.-wide patties. Sprinkle with salt and pepper. In a large skillet, heat oil over medium heat. Add burgers; cook 4-6 minutes on each side or until a thermometer reads 160°. Remove from heat; top with pepper jack cheese. Cover and let stand for 5 minutes.
2. Meanwhile, place tortillas on a griddle. Sprinkle ¼ cup cheddar cheese on each tortilla. Cook over low heat until cheese is melted, 1-2 minutes; remove from heat. Top half the tortillas with burgers, bacon, lettuce, ranch dressing and pico de gallo; top with remaining tortillas, cheese side down.
1 BURGER 925 cal., 67g fat (27g sat. fat), 189mg chol., 1640mg sod., 23g carb. (3g sugars, 3g fiber), 53g pro.

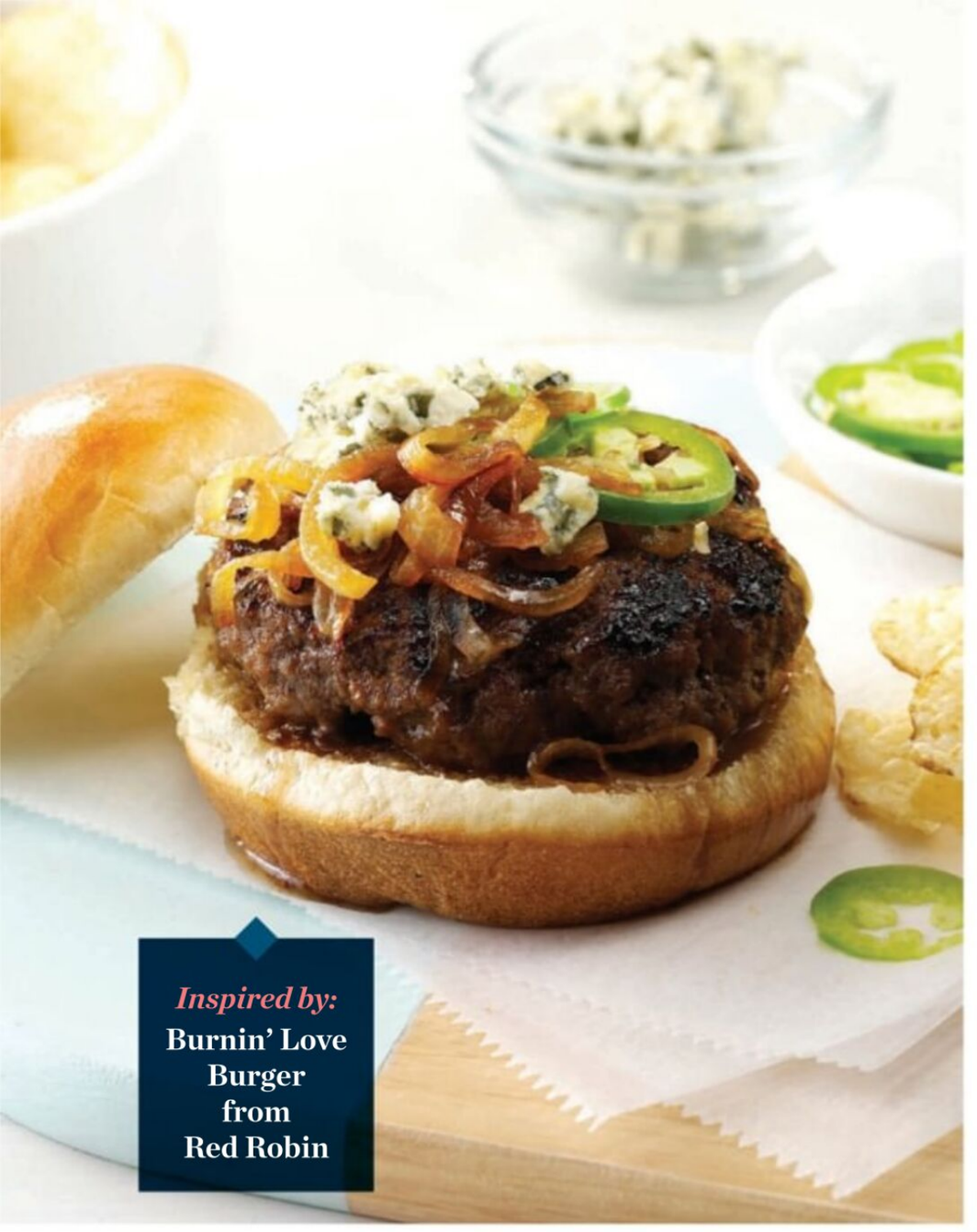
Kentucky Coleslaw

We love going to Kentucky Fried Chicken. Although we enjoy the chicken, we actually go for the coleslaw. We buy several pints at a time. I tried to replicate it for several years before finally getting the recipe right. If you are in a hurry, get a bag of the preshredded slaw mix.
—Donna Gribbins, Shelbyville, KY

Prep: **20 min. + chilling**
Makes: **8 servings**

- **½ cup buttermilk**
- **½ cup mayonnaise**
- **⅓ cup sugar**
- **2 Tbsp. lemon juice**
- **4½ tsp. white vinegar**
- **1 tsp. salt**
- **½ tsp. pepper**
- **1 lb. finely chopped cabbage (about 8 cups)**
- **2 medium carrots, finely chopped (about 2 cups)**
- **3 Tbsp. grated onion**

In a large bowl, whisk first 7 ingredients until combined. Add remaining ingredients; toss to coat. Refrigerate, covered, for at least 2 hours and up to 3 days before serving.
¾ CUP 160 cal., 10g fat (2g sat. fat), 6mg chol., 421mg sod., 16g carb. (13g sugars, 3g fiber), 2g pro.



Jalapeno Burgers with Gorgonzola

On a whim, we mixed homemade jalapeno jam into ground beef patties, then topped the burgers with caramelized onions and tangy Gorgonzola cheese. Fabulous!
—Becky Mollenkamp, St. Louis, MO

Takes: **30 min.** • Makes: **4 servings**

- **1 Tbsp. canola oil**
- **1 tsp. butter**
- **1 medium onion, halved and thinly sliced**
- **Dash salt**
- **Dash sugar**

BURGERS

- **⅓ cup jalapeno pepper jelly**
- **½ tsp. salt**
- **¼ tsp. pepper**
- **1 lb. ground beef**
- **4 hamburger buns, split and toasted**
- **2 Tbsp. crumbled Gorgonzola cheese**
- **Thinly sliced jalapeno pepper, optional**

1. In a small skillet, heat oil and butter over medium heat. Add onion, salt and sugar; cook and stir for 3-4 minutes or until onion is softened. Reduce heat to medium-low; cook until deep golden brown, stirring occasionally, 4-6 minutes.
2. In a large bowl, mix jelly, salt and pepper. Add beef; mix lightly but thoroughly. Shape into four ½-in.-thick patties.
3. Grill burgers, covered, over medium heat or broil 4 in. from heat 4-5 minutes on each side or until a thermometer reads 160°. Serve on buns with caramelized onion, cheese and, if desired, jalapeno slices.
1 BURGER 460 cal., 20g fat (7g sat. fat), 76mg chol., 669mg sod., 43g carb. (18g sugars, 2g fiber), 25g pro.

Tequila-Lime Steak Salad

This copycat recipe has become one of my family's Fourth of July favorites. The adults can make margaritas from the rest of the tequila!
—Laura Wilhelm, West Hollywood, CA

Prep: **15 min. + marinating**
Grill: **10 min.**
Makes: **6 servings**

- **¾ cup plus 1 Tbsp. lime juice, divided**
- **¾ cup blanco tequila**
- **2 Tbsp. garlic powder**
- **1 Tbsp. ground cumin**
- **1 Tbsp. Montreal steak seasoning**
- **1 Tbsp. dried oregano**
- **½ tsp. pepper**
- **⅛ tsp. crushed red pepper flakes**
- **2 lbs. beef flank steak**
- **1 pkg. (9 to 10 oz.) hearts of romaine salad mix**
- **3 Tbsp. olive oil**
- **1 pint rainbow cherry tomatoes, halved**
- **Optional: Cotija cheese and lime wedges**

1. In a large bowl, whisk together ¾ cup lime juice, tequila, garlic powder, cumin, steak seasoning, oregano, pepper and red pepper flakes. Place steak in a shallow dish; add tequila mixture and turn to coat. Refrigerate, covered, 8 hours or overnight, turning once.
2. Drain beef, discarding marinade; pat dry. Grill, covered, over direct medium-high heat, turning once, 10-15 minutes or until desired degree of doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°). Place beef on cutting board; cover and let rest for 5-10 minutes. Thinly slice steak across grain.
3. Place salad mix on serving platter; drizzle with olive oil and remaining 1 Tbsp. lime juice. Place steak over romaine; top with tomatoes and, if desired, cotija cheese and lime wedges.
4 OZ. COOKED STEAK WITH 1½ CUPS SALAD 257 cal., 11g fat (5g sat. fat), 72mg chol., 243mg sod., 8g carb. (2g sugars, 2g fiber), 31g pro. **DIABETIC EXCHANGES** 4 lean meat, 1½ fat, 1 vegetable.

Inspired by:
Nutrifit Tequila & Lime Marinated Steak Salad
Hover camera here!
Follow *Taste of Home* on Instagram for even more recipes.

Southwest Chicken Salad

My husband and I loved this salad the first time we ate it at Applebee's. After eating it three times my husband asked them for the ingredients in the dressing. The waitress told us the ingredients, so I went home and worked on a version we feel tastes just as delicious.

—Pamela Shank, Parkersburg, WV

Takes: **30 min.** • Makes: **2 servings**

- **⅓ cup chopped red onion**
- **¼ cup pickled jalapeno slices, chopped**
- **¼ cup coleslaw salad dressing**
- **1 Tbsp. juice from pickled jalapeno slices**
- **1 Tbsp. lime juice**
- **2 boneless skinless chicken breast halves (6 oz. each)**
- **¼ cup frozen corn**
- **3 cups chopped romaine**
- **¼ cup chopped sweet red pepper**
- **¼ cup chopped seeded tomatoes**
- **¼ cup canned black beans, rinsed and drained**
- **½ cup shredded cheddar cheese**
- **½ cup tri-color tortilla strips**

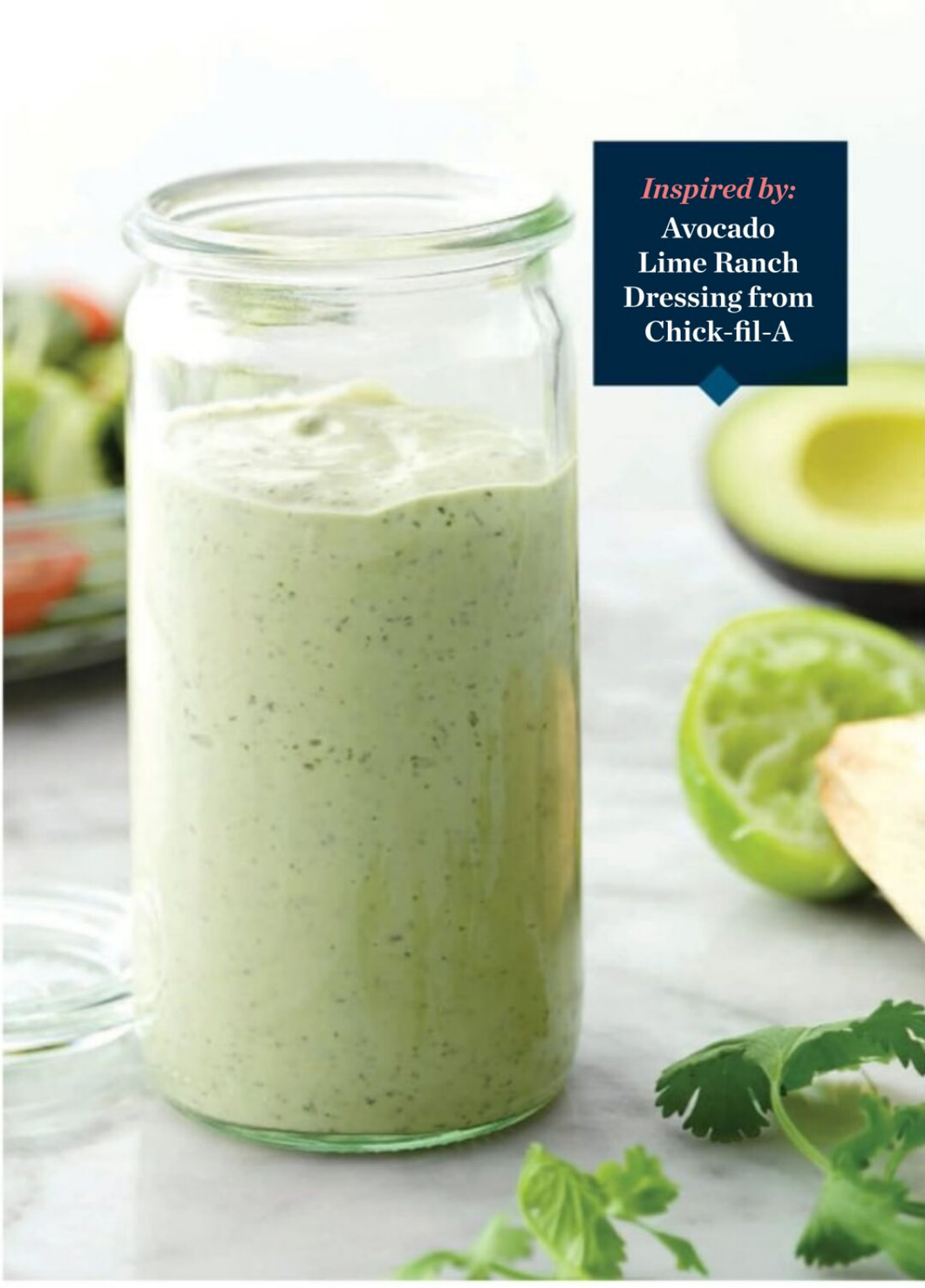
1. Place first 5 ingredients in a jar with a tight-fitting lid; shake well. Refrigerate until serving.

2. Place chicken on oiled grill rack. Grill, covered, over medium heat or broil 3 in. from heat 5-7 minutes on each side or until a thermometer reads 165°. Let stand for 5 minutes before slicing. Meanwhile, prepare corn according to package directions.

3. Divide romaine between 2 salad bowls. Arrange chicken over romaine; top with corn, red pepper, tomatoes and beans. Sprinkle with cheese and tortilla strips. Shake dressing again; drizzle over salads. Serve immediately.

1 SERVING 557 cal., 26g fat (8g sat. fat), 132mg chol., 826mg sod., 33g carb. (9g sugars, 4g fiber), 45g pro.

Inspired by:
Southwestern Chicken Salad from Applebee's



Inspired by:
Avocado Lime Ranch Dressing from Chick-fil-A

Avocado Lime Ranch Dressing

This avocado lime ranch dressing is a Chick-fil-A copycat recipe. This version has no sugar added, is half the calories of the original and is made with buttermilk, avocado, fresh cilantro, spices and lime for a tangy, zesty twist on a classic salad dressing. Dairy-based salad dressings will last in the refrigerator for up to one week. Try using freshly opened sour cream and buttermilk to help it last as long as possible.
—Kelsey Reddick Smith, Knoxville, TN

Prep: **15 min. + chilling**
Makes: **2 cups**

- **½ cup buttermilk**
- **½ cup sour cream**
- **¼ cup mayonnaise**
- **1 medium ripe avocado, peeled and cubed**
- **2 Tbsp. chopped fresh cilantro**
- **2 Tbsp. lime juice**
- **1½ tsp. dill weed**
- **½ tsp. salt**
- **½ tsp. garlic powder**
- **½ tsp. ground cumin**
- **¼ tsp. pepper**

Place all ingredients in a blender; cover and process until combined. Transfer to a jar. Refrigerate, covered, for at least 1 hour before serving.

2 TBSP. 56 cal., 5g fat (1g sat. fat), 7mg chol., 109mg sod., 2g carb. (1g sugars, 1g fiber), 1g pro. **DIABETIC EXCHANGES** 1 fat.

Inspired by:
Original Chicken Sandwich from Chick-fil-A

Test Kitchen Tip

If you want to deep-fry the chicken instead of cooking it in an air fryer, follow the same steps to prepare and bread the chicken, then fry it in batches in 375° oil. Fry the chicken for 5-7 minutes or until it's golden brown and no longer pink.

ON THE COVER

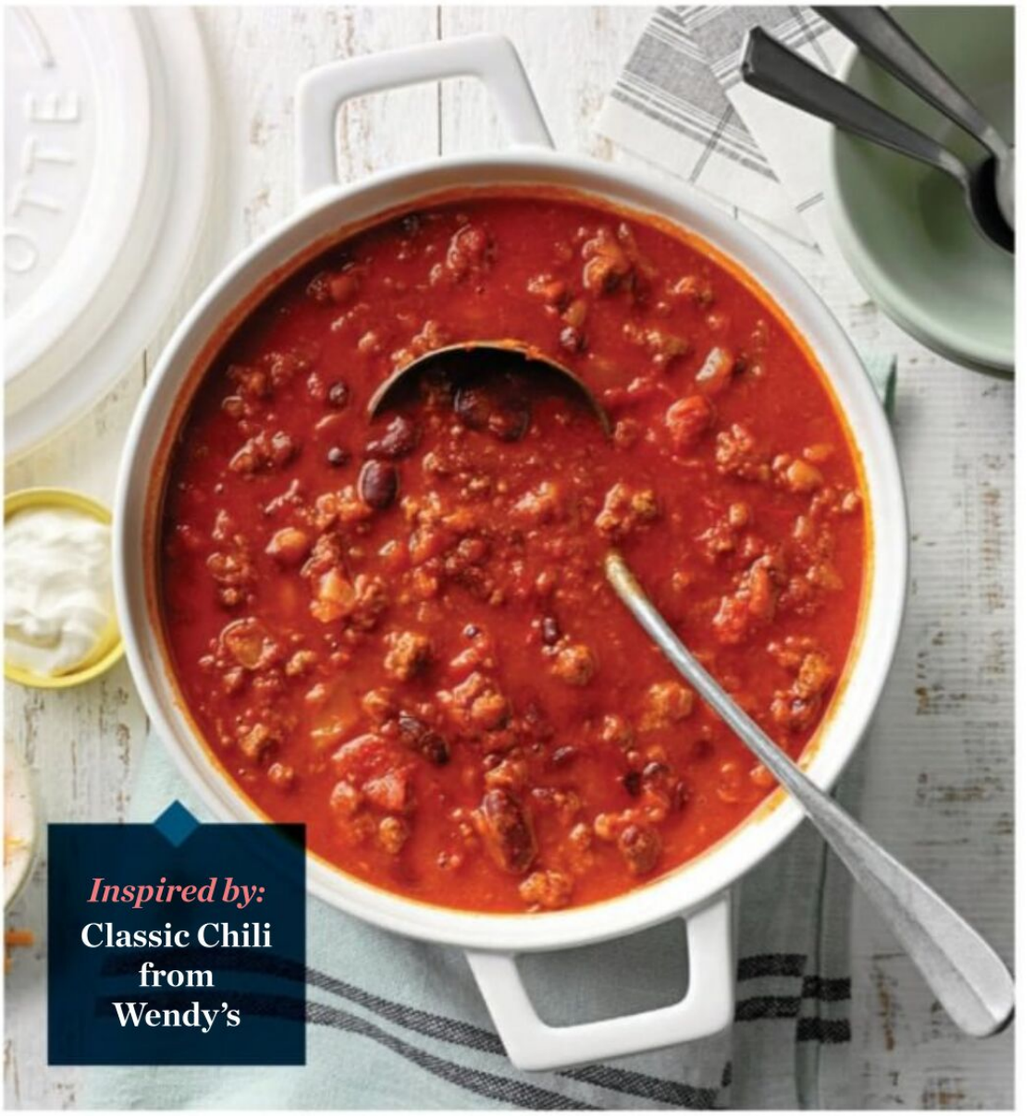
Fried Chicken Sandwich

After trying all the major fast food chains' chicken sandwiches, I decided to come up with my own version. I know everyone says theirs is better than the original, but mine really is.
—Ralph Jones, San Diego, CA

Prep: **15 min. + marinating**
Cook: **20 min./batch** • Makes: **6 servings**

- **3 boneless skinless chicken breast halves (6 oz. each)**
- **¾ cup buttermilk**
- **2 tsp. hot pepper sauce**
- **2 large eggs, beaten**
- **2 cups all-purpose flour**
- **1 Tbsp. plus 1 tsp. garlic powder**
- **1 Tbsp. each onion powder and paprika**
- **2 tsp. pepper**
- **1 tsp. salt**
- **⅓ cup canola oil**
- **6 brioche hamburger buns, split**
- **Optional: Shredded lettuce, sliced tomatoes, pickle slices, onion slices, mayonnaise**

1. Cut each chicken breast horizontally in half; place in a large bowl. Add buttermilk and hot sauce; toss to coat. Refrigerate, covered, for 8 hours or overnight.
2. Preheat air fryer to 400°. Stir eggs into chicken mixture. In a shallow dish, whisk flour, garlic powder, onion powder, paprika, pepper and salt. Remove chicken from buttermilk mixture. Dredge chicken in flour mixture, firmly patting to help coating adhere. Repeat, dipping chicken again in buttermilk mixture and then dredging in flour mixture.
3. Place chicken on a wire rack over a baking sheet. Refrigerate, uncovered, for 30 minutes. Using a pastry brush, lightly dab both sides of chicken with oil until no dry breading remains.
4. In batches, arrange chicken in a single layer on greased tray in air-fryer basket. Cook until a thermometer reads 165° and the coating is golden brown and crispy, 7-8 minutes on each side. Remove chicken; keep warm. Toast buns in air fryer until golden brown, 2-3 minutes. Top bun bottoms with chicken. Top as desired; replace bun tops.
1 SANDWICH 538 cal., 18g fat (3g sat. fat), 136mg chol., 778mg sod., 63g carb. (8g sugars, 4g fiber), 30g pro.



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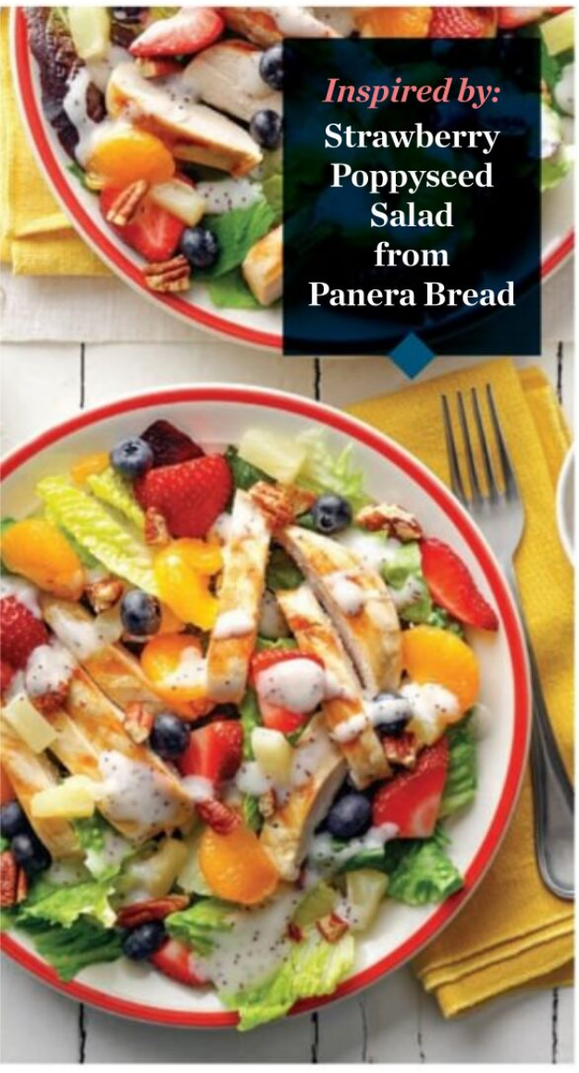
Drive-Thru Chili

I don't eat a lot of fast food, but when I do I try to pick things that are fairly healthy. I found that Wendy's chili is one of the healthiest items on its menu. So when I needed to bring chili to a potluck, I tried to re-create Wendy's recipe—and I think it got it pretty close.
—Margo Zoerner, Pleasant Prairie, WI

Prep: **20 min.** • Cook: **1 hour**
Makes: **20 servings (5 qt.)**

- **2½ lbs. ground beef**
- **2 cups chopped onion**
- **1 cup chopped celery**
- **3 Tbsp. chili powder**
- **1 Tbsp. ground cumin**
- **1 tsp. pepper**
- **1 can (4 oz.) chopped green chiles**
- **1 garlic clove, minced**
- **1 can (46 oz.) tomato juice**
- **4 cups V8 juice**
- **1 can (28 oz.) diced tomatoes, undrained**
- **2 cans (16 oz. each) kidney beans, rinsed and drained**
- **2 cans (16 oz. each) pink beans or pinto beans, rinsed and drained**
- **Optional: Sour cream, cubed avocado, shredded cheddar cheese and sliced jalapeno pepper**

1. In a large Dutch oven, cook beef over medium heat until no longer pink; drain. Continue to cook until beef is browned, 4-5 minutes longer. Add onion and celery; cook until tender. Stir in chili powder, cumin and pepper; cook for 1 minute. Add green chiles and garlic; cook for 1 minute longer.
2. Stir in juices and tomatoes. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes. Add beans and simmer until thickened to desired consistency, 20 minutes longer. If desired, serve with sour cream, avocado, cheese and jalapenos.
FREEZE OPTION Freeze the cooled chili in freezer containers. To use, partially thaw in refrigerator overnight. Heat through in a saucepan, stirring occasionally; add water if necessary.
1 CUP 225 cal., 7g fat (3g sat. fat), 35mg chol., 595mg sod., 23g carb. (7g sugars, 6g fiber), 17g pro.



Summer Strawberry Salad

I love the Strawberry Poppyseed Salad at Panera but can't always make it to the restaurant, so I created my own version. It's quick, delicious and ready whenever.
—Diane Marie Sahley, Lakewood, OH

Takes: **15 min.** • Makes: **4 servings**

- **1 pkg. (10 oz.) romaine salad mix (about 8 cups)**
- **1 lb. sliced cooked chicken**
- **1½ cups sliced fresh strawberries**
- **1 cup pineapple tidbits, drained**
- **½ cup mandarin oranges, drained**
- **½ cup fresh blueberries**
- **½ cup chopped pecans**
- **½ cup poppyseed salad dressing**

Arrange the romaine on 4 serving plates. Top with chicken, strawberries, pineapple, mandarin oranges and blueberries. Sprinkle with pecans. Drizzle with dressing.
2 CUPS 557 cal., 31g fat (5g sat. fat), 111mg chol., 329mg sod., 34g carb. (25g sugars, 5g fiber), 37g pro.

Creamy Tomato Soup

Using high-quality canned tomatoes like San Marzano is the key to a delicious soup. Sprinkle servings with additional minced fresh basil for even more flavor.
—Taste of Home *Test Kitchen*

Takes: **30 min.** • Makes: **8 servings (2 qt.)**

- **2 Tbsp. olive oil**
- **1 medium onion, chopped**
- **4 garlic cloves, minced**
- **2 cans (28 oz. each) diced tomatoes, undrained, such as San Marzano**
- **1 cup vegetable broth**
- **¼ cup chopped fresh basil**
- **1 Tbsp. sugar**
- **¾ tsp. dried oregano**
- **½ tsp. salt**
- **¼ tsp. pepper**
- **¾ cup heavy whipping cream**
- **Salad croutons, optional**

1. In a Dutch oven, heat oil over medium-high heat. Add onion; cook and stir until tender, about 5 minutes. Add garlic; cook and stir 1 minute longer. Stir in tomatoes, broth, basil, sugar and seasonings; bring to a boil. Reduce heat; simmer, covered, 10-15 minutes or until tomatoes and onion are tender.
2. Puree soup using an immersion blender. Or cool slightly and puree soup in batches in a blender; return to pan. Add cream; cook and stir until heated through. If desired, garnish with croutons and additional basil and heavy cream.
1 CUP 162 cal., 12g fat (6g sat. fat), 25mg chol., 553mg sod., 14g carb. (9g sugars, 3g fiber), 3g pro.

Strawberry Kale Salad

This fresh, zingy salad is super easy and tastes just like the one I get at Culver's! The sliced strawberries and fresh mint give it an extra-summery feel, and the crumbled bacon and toasted almonds add the perfect amount of crunch.

—Luanne Asta, Hampton Bays, NY

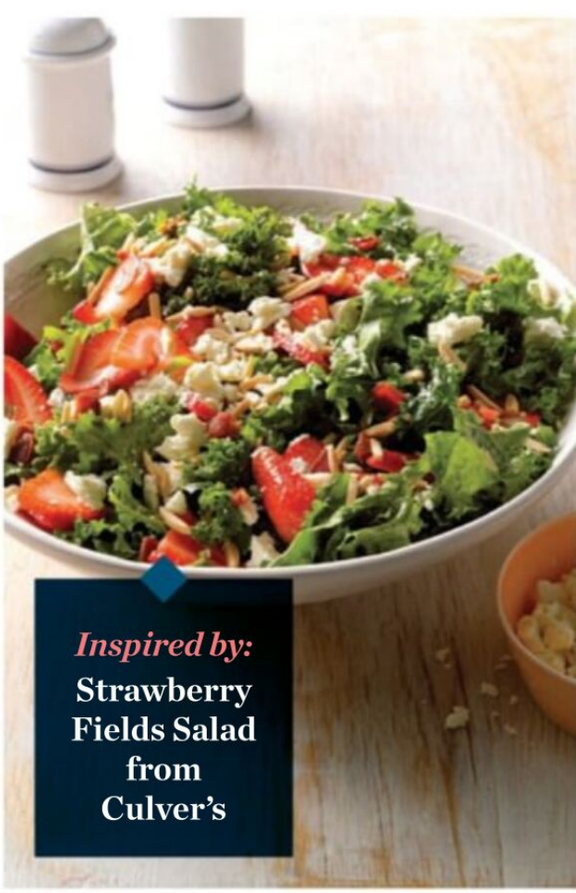
Takes: **25 min.** • Makes: **10 servings**

- **½ cup olive oil**
- **⅓ cup cider vinegar**
- **1 tsp. honey**
- **¼ tsp. salt**
- **⅛ tsp. pepper**
- **1 bunch kale (about 12 oz.), trimmed and chopped (about 14 cups)**
- **2 cups sliced fresh strawberries**
- **¾ lb. bacon strips, cooked and crumbled**
- **¼ cup minced fresh mint**
- **1 cup crumbled feta cheese**
- **¼ cup slivered almonds, toasted**

1. For dressing, whisk together the first 5 ingredients.

2. To serve, place kale, strawberries, bacon and mint in a large bowl; toss with dressing. Sprinkle with cheese and almonds.

1⅓ CUPS 231 cal., 19g fat (4g sat. fat), 18mg chol., 399mg sod., 8g carb. (2g sugars, 2g fiber), 8g pro.



Inspired by: **Strawberry Fields Salad from Culver's**

Pat's King of Steaks Philly Cheesesteak

This cheesesteak, an iconic sandwich in Philly, is a bestseller at Pat's King of Steaks restaurant. Patrons praise its thinly cut beef and crusty Italian rolls.
—Frank Olivieri, Philadelphia, PA

Takes: **20 min.**
Makes: **4 servings**

- **1 large onion, sliced**
- **½ lb. sliced fresh mushrooms, optional**
- **1 small green pepper, sliced, optional**
- **1 small sweet red pepper, sliced, optional**
- **6 Tbsp. canola oil, divided**
- **1½ lbs. beef ribeye steaks, thinly sliced**
- **4 crusty Italian rolls, split**
- **Process cheese sauce**
- **Ketchup, optional**

1. In a large skillet, saute onion and, if desired, mushrooms and peppers in 3 Tbsp. oil until tender. Remove and keep warm. In same pan, saute beef in remaining oil in batches for 45-60 seconds or until meat reaches desired doneness.
2. On each roll bottom, layer beef, onion mixture, cheese and, if desired, ketchup. Replace tops.
1 SANDWICH 714 cal., 49g fat (12g sat. fat), 101mg chol., 299mg sod., 31g carb. (3g sugars, 2g fiber), 36g pro.

Cinnamon Whiskey BBQ Chicken Melt

I re-created this sandwich from the Uno Pizzeria & Grill menu. Make the sauce ahead so the sandwiches can come together quickly when the craving hits!
—Jolene Martinelli, Fremont, NH

Takes: **30 min.**• Makes: **2 servings**

- **4 frozen breaded chicken tenders**
- **3 Tbsp. barbecue sauce**
- **2 tsp. whiskey**
- **¼ tsp. ground cinnamon**
- **4 slices sourdough bread**
- **4 slices cheddar cheese**
- **4 cooked bacon strips**
- **2 Tbsp. ranch salad dressing**
- **4 tsp. butter, softened**

1. Prepare chicken tenders according to package directions. Meanwhile, stir together barbecue sauce, whiskey and cinnamon.
2. Top 2 slices of bread with half the cheddar cheese; add bacon. Place chicken tenders on top of bacon. Drizzle with barbecue sauce and ranch; top with remaining cheese. Top with remaining bread. Spread outsides of sandwiches with butter.
3. In a skillet over medium heat, toast sandwiches until cheese is melted and outside is golden brown, 2-3 minutes on each side.
1 SANDWICH 691 cal., 41g fat (19g sat. fat), 102mg chol., 1626mg sod., 50g carb. (13g sugars, 2g fiber), 29g pro.

Inspired by:
Whisky BBQ Chicken Sandwich from Uno

Inspired by:
Zuppa Toscana from Olive Garden

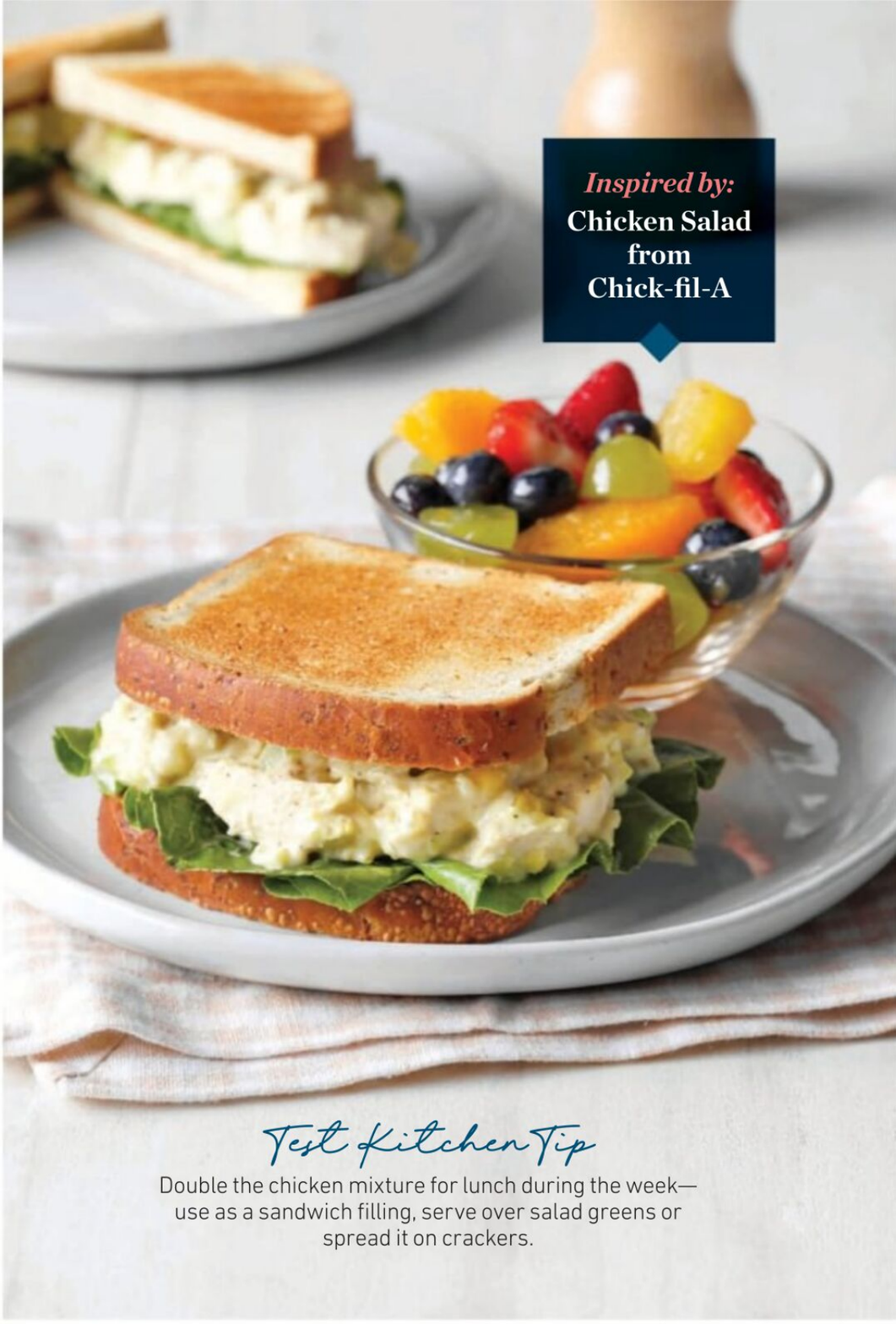
Potato, Sausage & Kale Soup

I let my young son pick out seed packets and he chose kale, which grew like crazy. This hearty soup helped make good use of it and rivals the Olive Garden's Zuppa Toscana.
—Michelle Babbie, Malone, NY

Takes: **30 min.**
Makes: **4 servings**

- **½ lb. bulk pork sausage**
- **1 medium onion, finely chopped**
- **2 tsp. chicken bouillon granules**
- **½ tsp. garlic powder**
- **½ tsp. pepper**
- **2 medium red potatoes, cut into ½-in. cubes**
- **2 cups sliced fresh kale**
- **3 cups 2% milk**
- **1 cup heavy whipping cream**
- **1 Tbsp. cornstarch**
- **¼ cup cold water**
- **Crumbled cooked bacon, optional**

1. In a large saucepan, cook the sausage and onion over medium heat 4-6 minutes or until sausage is no longer pink and onion is tender, breaking up sausage into crumbles; drain.
2. Stir in bouillon and seasonings. Add red potatoes, kale, milk and cream; bring to a boil. Reduce heat; simmer, covered, until potatoes are tender, 10-15 minutes.
3. In a small bowl, mix cornstarch and water until smooth; stir into soup. Return to a boil, stirring constantly; cook and stir for 1-2 minutes or until thickened. If desired, top with bacon.
1½ CUPS 504 cal., 38g fat (20g sat. fat), 128mg chol., 881mg sod., 26g carb. (12g sugars, 2g fiber), 15g pro.



Inspired by:
Chicken Salad from Chick-fil-A

Test Kitchen Tip

Double the chicken mixture for lunch during the week—use as a sandwich filling, serve over salad greens or spread it on crackers.

Chicken Salad

Inspired by Chick-fil-A chicken salad, this recipe is incredibly easy to make, and your family will love it. The sweet pickle relish gives it that signature taste. I like to use a thick crusty oat bread.

—Julie Peterson, Crofton, MD

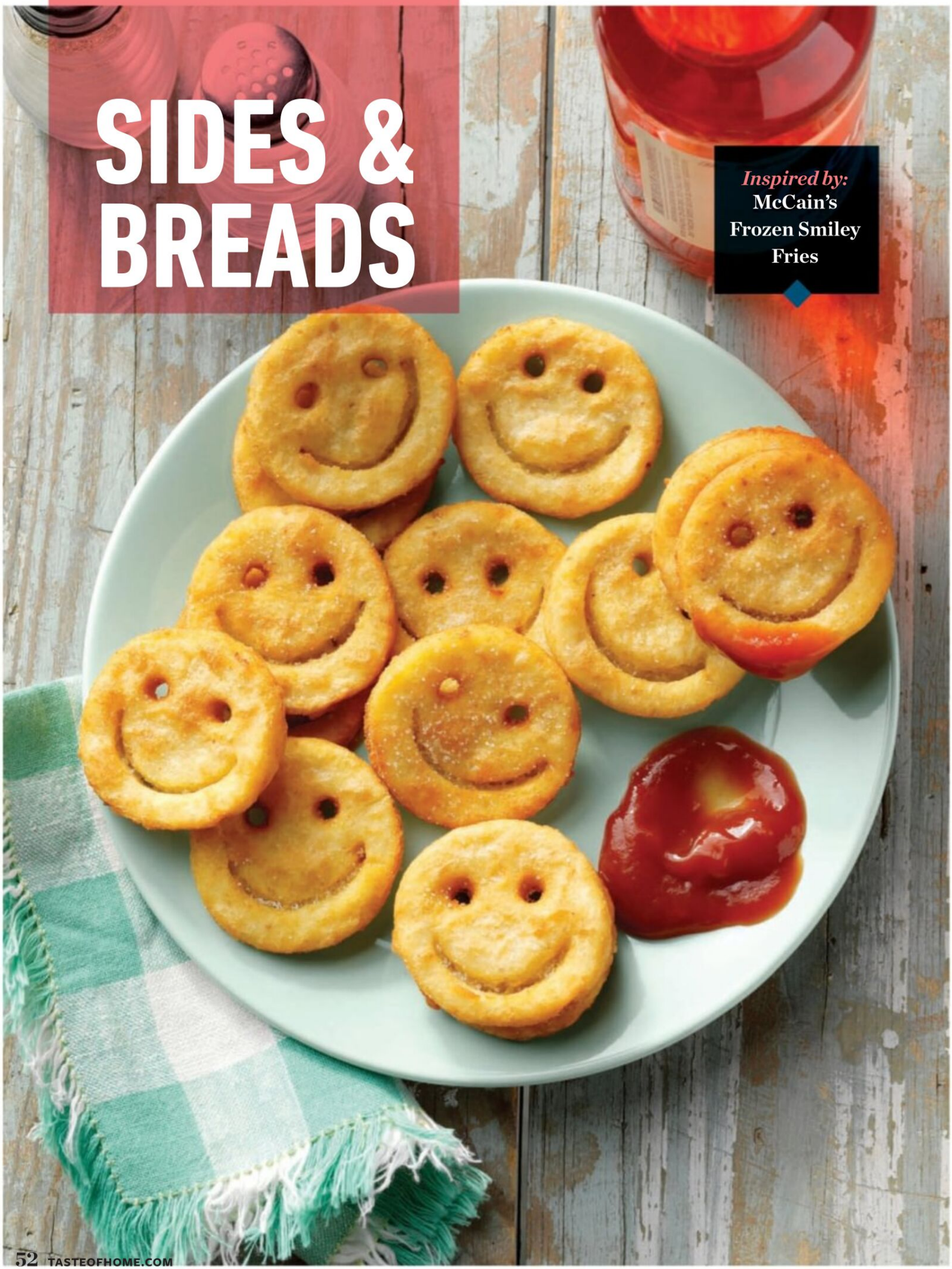
Takes: **20 min.** • Makes: **2 servings**

- **½ cup reduced-fat mayonnaise**
- **⅓ cup sweet pickle relish**
- **⅓ cup finely chopped celery**
- **½ tsp. sugar**
- **¼ tsp. salt**
- **¼ tsp. pepper**
- **1 hard-boiled large egg, cooled and minced**
- **2 cups chopped cooked chicken breast**
- **4 slices whole wheat bread, toasted**
- **2 romaine leaves**

Mix the first 7 ingredients; stir in chicken. Line 2 slices of bread with lettuce. Top with chicken salad and remaining bread slices.

1 SANDWICH 651 cal., 29g fat (5g sat. fat), 222mg chol., 1386mg sod., 45g carb. (18g sugars, 4g fiber), 51g pro.

SIDES & BREADS



Inspired by:
McCain's Frozen Smiley Fries

Homemade Smiley Fries

These cute smiley fries take us back—back to a time with lunch tables, food trays and tiny milk cartons. If you were a hot-lunch kid growing up, there's a strong possibility that you were served smiley fries like these from the cafeteria line on more than one occasion.
—Lauren Habermehl, Pewaukee, WI

Prep: **45 min.** • Cook: **5 min./batch**
Makes: **8 servings**

- **2 cups mashed potatoes (without added milk and butter)**
- **½ cup dry bread crumbs**
- **2 Tbsp. cornstarch**
- **½ tsp. salt**
- **½ tsp. garlic powder**
- **½ tsp. onion powder**
- **¼ tsp. pepper**
- **Oil for frying**
- **Optional: Ketchup, mustard and ranch dressing**

1. In a large bowl, stir together potatoes, bread crumbs, cornstarch and seasonings until smooth. On a lightly floured surface, roll out mixture to ¼-in. thickness. Cut with a floured 2-in. round cookie cutter, rerolling scraps. Using a drinking straw, poke 2 circles into each round for eyes. Then use a spoon to make a mouth.
2. In a large skillet or Dutch oven, heat ½ in. oil to 350°. Fry rounds, a few at a time, until golden brown, 1-2 minutes on each side. Drain on paper towels; sprinkle fries with additional salt to taste. Serve warm, with sauces as desired.
6 FRIES 131 cal., 7g fat (1g sat. fat), 0 chol., 208mg sod., 14g carb. (0 sugars, 2g fiber), 2g pro.

Sweet Potato Casserole

I make this classic for Thanksgiving, but I also have been known to serve it with meat loaf.
—Eleanor Sherry, Highland Park, IL

Prep: **10 min.** • Bake: **25 min.**
Makes: **8 servings**

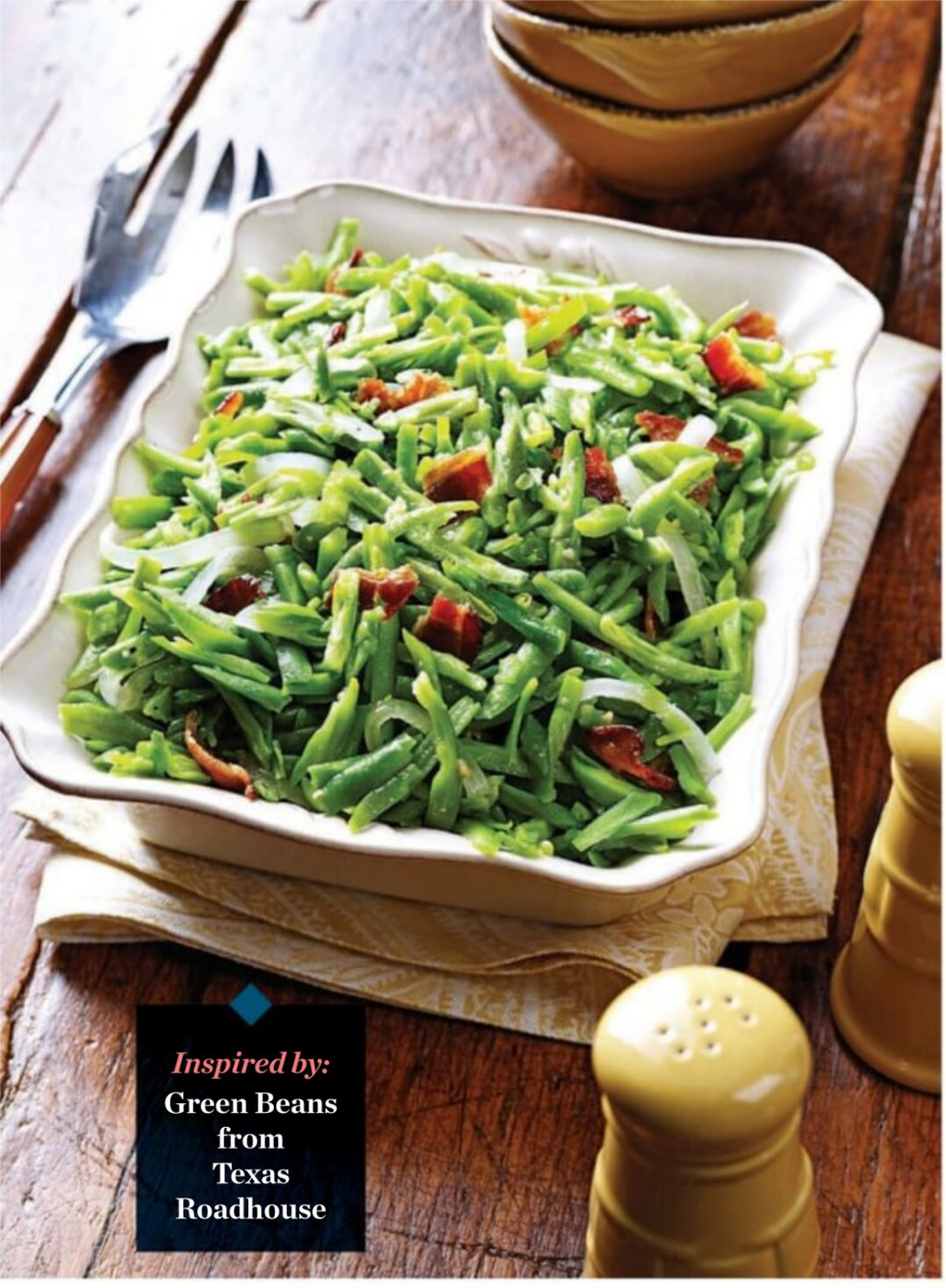
CASSEROLE

- **2¼ to 2½ lbs. sweet potatoes, cooked, peeled and mashed (about 4 cups)**
- **⅓ cup butter, melted**
- **2 large eggs, lightly beaten**
- **½ cup 2% milk**
- **1 tsp. vanilla extract**
- **½ cup sugar**

TOPPING

- **½ cup chopped nuts**
- **½ cup sweetened shredded coconut**
- **½ cup packed brown sugar**
- **3 Tbsp. butter, melted**

1. In a large bowl, combine mashed potatoes, butter, eggs, milk, vanilla and sugar. Spread into a greased 1½-qt. casserole dish.
2. Combine the topping ingredients and sprinkle over potatoes. Bake at 375° until a thermometer reads 160°, about 25 minutes.
¾ CUP 445 cal., 21g fat (10g sat. fat), 80mg chol., 152mg sod., 62g carb. (42g sugars, 5g fiber), 6g pro.



Bacon & Garlic Green Beans

Adding white wine, lemon juice and garlic gives a little kick to green beans. It was enough to turn our old, traditional holiday side into a year-round favorite.
—Shannon Reynoso, Bakersfield, CA

Takes: **30 min.**
Makes: **8 servings**

- **6 thick-sliced bacon strips, chopped**
- **1 small onion, thinly sliced**
- **6 Tbsp. butter**
- **1 Tbsp. olive oil**
- **3 garlic cloves, minced**
- **¼ cup white wine or chicken broth**
- **9 cups frozen french-style green beans, thawed**
- **½ tsp. salt**
- **½ tsp. garlic powder**
- **¼ tsp. pepper**
- **2 to 3 Tbsp. lemon juice**

1. In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels with a slotted spoon; drain. In the same skillet, saute onion in butter and oil until tender. Add garlic; cook 1 minute longer. Stir in wine; bring to a boil. Simmer, uncovered, until liquid is reduced by half, 5-8 minutes.
2. Add the green beans, salt, garlic powder and pepper; heat through. Stir in lemon juice and bacon.
¾ CUP 176 cal., 14g fat (7g sat. fat), 30mg chol., 408mg sod., 7g carb. (3g sugars, 2g fiber), 4g pro.

Cinnamon Bread

Whenever I go to Dollywood, the first thing I do is run to the Grist Mill to get in line for the cinnamon bread. It's that good! I tried making it at home and think I got pretty close. I like using pumpkin pie spice instead of cinnamon to give it a little more flavor.
—Amanda Singleton, Kingsport, TN

Prep: **30 min. + rising**
Bake: **30 min. + cooling**
Makes: **1 loaf (16 pieces)**

- **1 pkg. (¼ oz.) active dry yeast**
- **1¼ cups warm 2% milk (110° to 115°)**
- **2½ cups bread flour**
- **⅓ cup butter, melted**
- **2 Tbsp. sugar**
- **1 large egg, room temperature**
- **¾ tsp. salt**
- **2 to 2½ cups all-purpose flour**

TOPPING

- **¼ cup sugar**
- **2 tsp. pumpkin pie spice, apple pie spice or ground cinnamon**
- **¼ cup butter, melted**

1. In a large bowl, dissolve the yeast in warm milk. Add bread flour, butter, sugar, egg and salt. Beat on medium speed for 3 minutes. Stir in enough all-purpose flour to form a firm dough.
2. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.
3. In a pie plate, combine sugar and pie spice. Pour melted butter into another pie plate. Punch the dough down. Turn onto a lightly floured surface. Shape into a loaf. Using a sharp knife, make 4 very deep slits straight across bread dough (without cutting all the way through the loaf). Roll dough in butter, massaging the butter onto all surfaces until dough is thoroughly coated. Roll dough in sugar mixture, firmly pressing mixture onto dough. Place the dough in a parchment-lined 9x5-in. loaf pan. Cover and let rise in a warm place until doubled, about 30 minutes. Meanwhile, preheat oven to 350°.
4. Bake until golden brown, 30-40 minutes. (Cover loosely with foil if top browns too quickly.) Cool 10 minutes before removing from pan to a wire rack. Serve warm.
1 PIECE 215 cal., 7g fat (4g sat. fat), 27mg chol., 167mg sod., 34g carb. (6g sugars, 1g fiber), 5g pro.

Inspired by:
Cinnamon Bread from Dollywood

Cajun Fries with Malt Vinegar Sauce

Five Guys' fries have tons of devotees—and for good reason. My family is partial to the Cajun fries, which are super easy to re-create at home with your own seasoning blend. Air-fried instead of deep-fried, this salty, smoky, subtly sweet recipe is better for you than the original but just as tasty!
—Julie Peterson, Crofton, MD

Takes: **30 min.** • Makes: **4 servings**

- **1 lb. russet potatoes**
- **1½ tsp. peanut oil**

CAJUN SEASONING

- **1 tsp. sugar**
- **1 tsp. smoked paprika**
- **½ tsp. salt**
- **½ tsp. garlic powder**
- **½ tsp. onion powder**
- **½ tsp. crushed red pepper flakes**
- **½ tsp. dried oregano**

DIPPING SAUCE

- **¼ cup mayonnaise**
- **¼ cup ketchup**
- **4½ tsp. malt vinegar**

Preheat air fryer to 400°. Cut potatoes into ¼-in. julienned strips; toss with oil. Combine Cajun seasoning ingredients. Sprinkle over potatoes; toss to coat. Place potatoes on greased tray in air-fryer basket. Cook until browned and crisp, 12-14 minutes, tossing once to redistribute. Combine dipping sauce ingredients; serve with fries.

1 SERVING 216 cal., 12g fat (2g sat. fat), 5mg chol., 563mg sod., 26g carb. (6g sugars, 3g fiber), 3g pro.

Inspired by:
Turnip Greens from Cracker Barrel

51

Country Turnip Greens

If you've never tried making turnip greens, my recipe is an easy, tasty way to start. Pork and onions give the greens wonderful flavor.
—Sandi Pichon, Memphis, TN

Prep: **20 min.** • Cook: **1 hour**
Makes: **10 servings**

- **¾ lb. lean salt pork or bacon, diced**
- **4½ lbs. fresh turnip greens, trimmed**
- **1½ cups water**
- **1 large onion, chopped**
- **1 tsp. sugar**
- **¼ to ½ tsp. pepper**

1. In a Dutch oven, cook salt pork until lightly browned. Drain, reserving 2 Tbsp. of drippings.
2. Stir the remaining ingredients into the reserved drippings. Bring to a boil. Reduce heat; cover and simmer for 45 minutes or until greens are tender.
½ CUP 317 cal., 28g fat (10g sat. fat), 29mg chol., 622mg sod., 14g carb. (9g sugars, 4g fiber), 4g pro.

Inspired by:
Vegetable Stuffing from Boston Market

Grandma's Cornbread Dressing

Growing up, we didn't have turkey. We had chicken, chopped and baked in my grandmother's dressing. Now we leave out the chicken and keep the cornbread dressing.
—Suzanne Mohme, Bastrop, TX

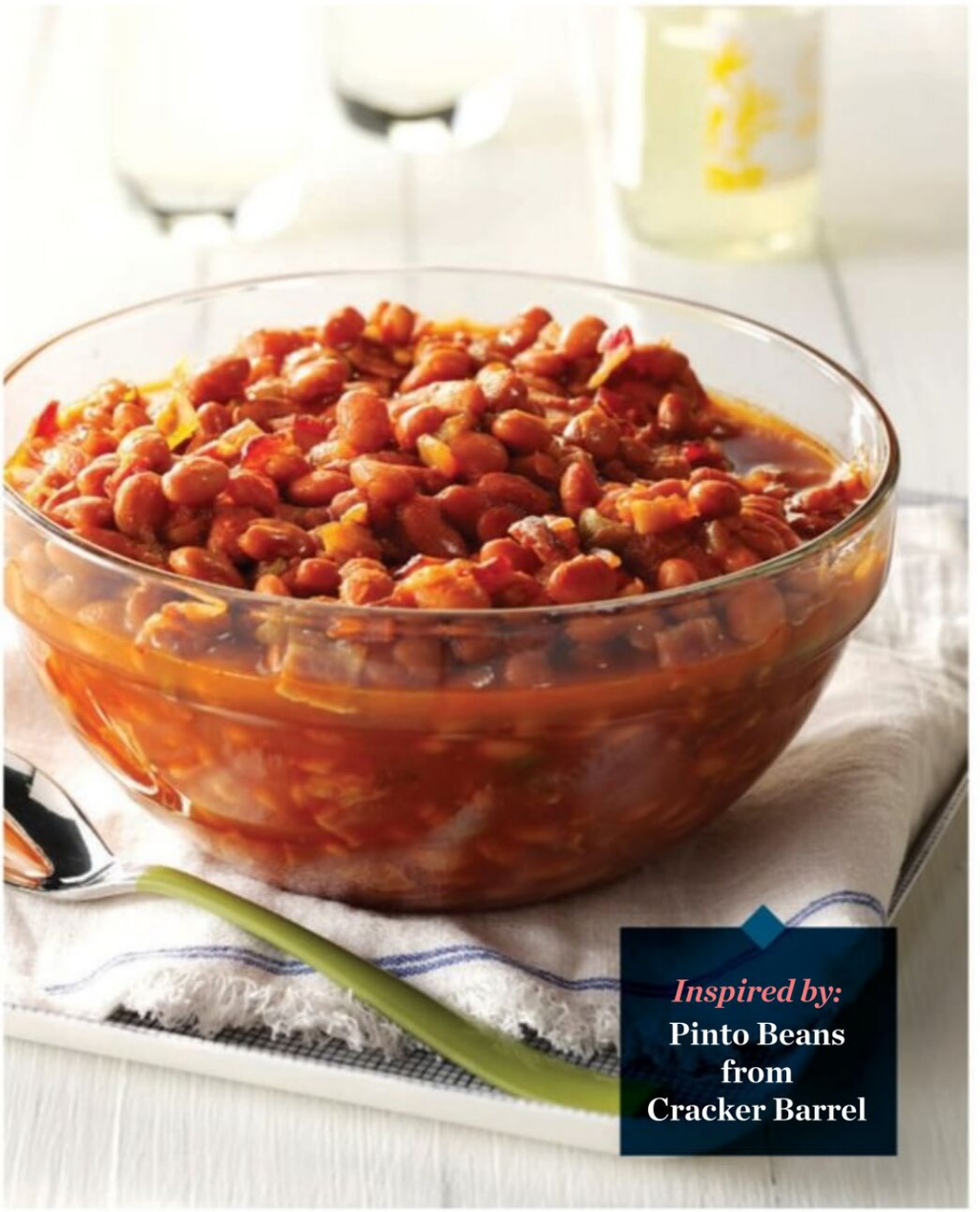
Prep: **40 min. + cooling** • Bake: **45 min.**
Makes: **12 servings**

- **1 cup all-purpose flour**
- **1 cup cornmeal**
- **2 tsp. baking powder**
- **1 tsp. salt**
- **2 large eggs**
- **1 cup buttermilk**
- **¼ cup canola oil**

DRESSING

- **1 Tbsp. canola oil**
- **1 medium onion, chopped**
- **2 celery ribs, chopped**
- **3 large eggs**
- **2 cans (10¾ oz. each) condensed cream of chicken soup, undiluted**
- **3 tsp. poultry seasoning**
- **1 tsp. pepper**
- **½ tsp. salt**
- **2 cups chicken broth**

1. Preheat oven to 400°. In a large bowl, whisk flour, cornmeal, baking powder and salt. In another bowl, whisk eggs and buttermilk. Pour oil into an 8-in. ovenproof skillet; place skillet in oven for 4 minutes.
2. Meanwhile, add buttermilk mixture to flour mixture; stir just until moistened.
3. Carefully tilt and rotate skillet to coat the bottom with oil; add batter. Bake for 20-25 minutes or until a toothpick inserted in center comes out clean. Cool completely in pan on a wire rack.
4. Reduce oven setting to 350°. For dressing, in a large skillet, heat oil over medium-high heat. Add onion and celery; cook and stir 4-6 minutes or until tender. Remove from heat. Coarsely crumble the cornbread into skillet; toss to combine. In a small bowl, whisk eggs, condensed soup and seasonings; stir into bread mixture. Stir in broth.
5. Transfer to a greased 13x9-in. baking dish. Bake 45-55 minutes or until lightly browned.
⅔ CUP 236 cal., 12g fat (2g sat. fat), 83mg chol., 969mg sod., 25g carb. (2g sugars, 2g fiber), 7g pro.



❄

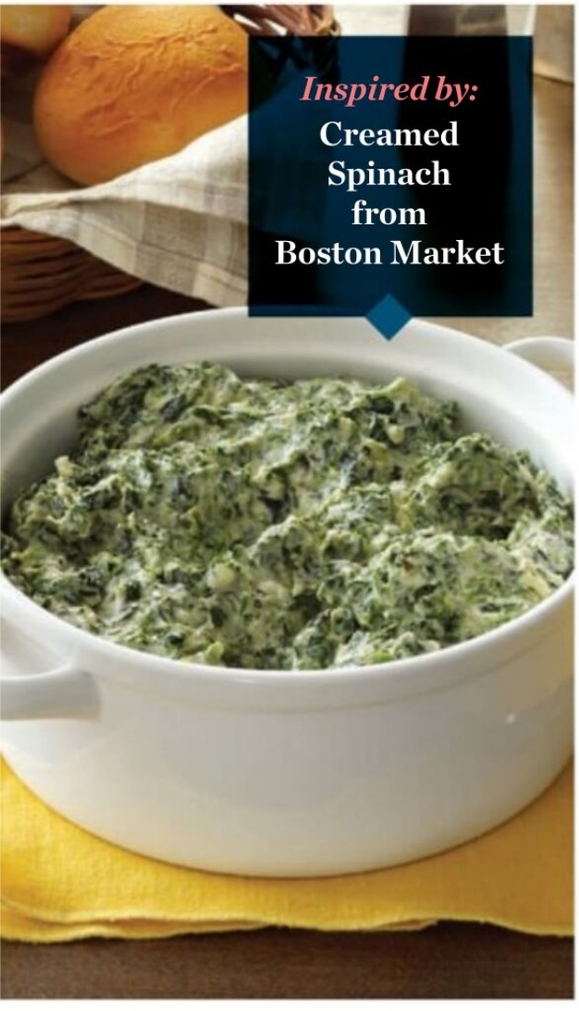
Patio Pintos

Any time Mom had the gang over for dinner, she made these pinto beans. Once, she made a batch for my cousin's birthday and he ate the entire thing.
—Joan Hallford, North Richland Hills, TX

Prep: **25 min.** • Bake: **1 hour**
Makes: **10 servings**

- **½ lb. bacon strips, chopped**
- **1 large onion, chopped**
- **2 garlic cloves, minced**
- **6 cans (15 oz. each) pinto beans, rinsed and drained**
- **4 cans (8 oz. each) tomato sauce**
- **2 cans (4 oz. each) chopped green chiles**
- **⅓ cup packed brown sugar**
- **1 tsp. chili powder**
- **¾ tsp. salt**
- **½ tsp. dried oregano**
- **¼ tsp. pepper**

1. Preheat oven to 350°. In a Dutch oven, cook bacon over medium heat until crisp, stirring occasionally. Remove with a slotted spoon; drain on paper towels. Discard the drippings, reserving 2 Tbsp. in pan.
2. Add onion to drippings; cook and stir over medium heat 6-8 minutes or until tender. Add garlic; cook 1 minute longer. Stir in beans, tomato sauce, green chiles, brown sugar and seasonings. Sprinkle top with bacon. Bake, covered, 60-70 minutes or until heated through.
FREEZE OPTION Freeze cooled bean mixture in freezer containers. To use, partially thaw in refrigerator overnight. Heat through in a saucepan, stirring occasionally; add water if necessary.
¾ CUP 349 cal., 8g fat (2g sat. fat), 11mg chol., 1183mg sod., 55g carb. (13g sugars, 12g fiber), 17g pro.



Three-Cheese Creamed Spinach

Cream cheese, Parmesan and mozzarella make this dish wonderfully cheesy. Sprinkle it with french-fried onions before baking for a crisp boost of flavor.
—*Kathy Vazquez, Amarillo, TX*

Takes: **20 min.**
Makes: **6 servings**

- **2 pkg. (10 oz. each) frozen chopped spinach, thawed and squeezed dry**
- **1½ cups spreadable chive and onion cream cheese**
- **1 cup grated Parmesan cheese**
- **1 cup shredded part-skim mozzarella cheese**
- **¼ cup butter, cubed**
- **¼ tsp. pepper**

In a large saucepan, combine all the ingredients. Cook and stir over medium heat for 8-10 minutes or until blended and heated through.
⅔ CUP 415 cal., 35g fat (23g sat. fat), 103mg chol., 685mg sod., 9g carb. (5g sugars, 3g fiber), 15g pro.

Test Kitchen Tip

To make homemade honey cinnamon butter to enjoy with rolls, beat 1 cup softened butter, ½ cup honey and 1 tsp. ground cinnamon. Beat all ingredients until smooth. Store, tightly covered, in the refrigerator.

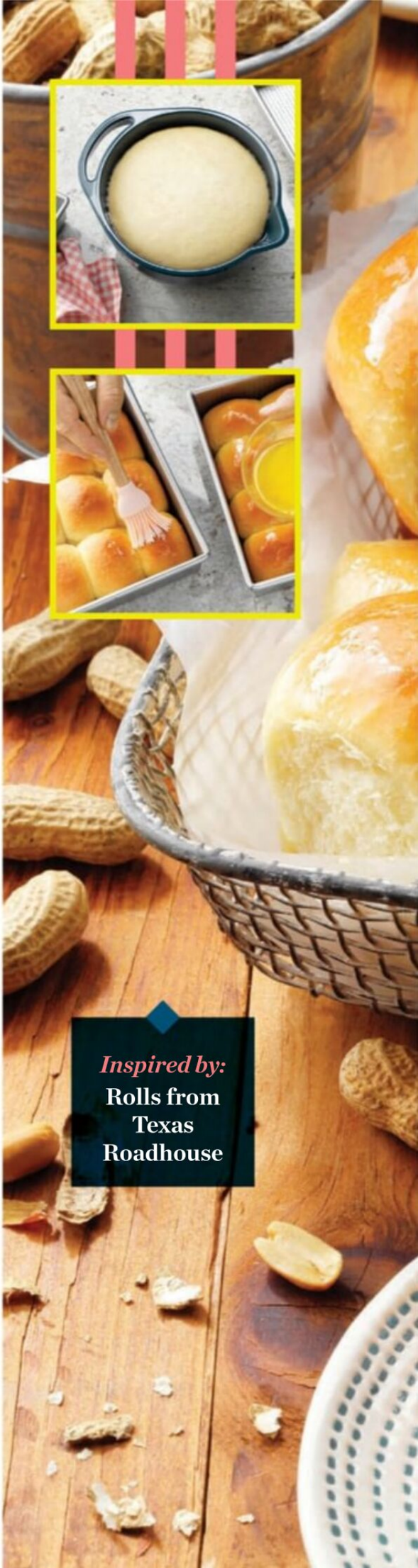
Copycat Texas Roadhouse Rolls

A touch of honey adds a bit of sweetness to these rolls. Serve them warm with honey cinnamon butter alongside any entree, and guests will be impressed!
—Taste of Home *Test Kitchen*

Prep: **25 min. + rising** • Bake: **20 min.**
Makes: **2 dozen**

- **1 pkg. (¼ oz.) active dry yeast**
- **1 cup warm 2% milk (110° to 115°)**
- **1 large egg, room temperature**
- **1 large egg yolk, room temperature**
- **½ cup plus 2 Tbsp. butter, melted, divided**
- **2 Tbsp. honey**
- **1½ tsp. salt**
- **3½ cups bread flour**

1. Dissolve yeast in warm milk. In another bowl, combine egg, egg yolk, ½ cup melted butter, honey, salt, yeast mixture and 2 cups flour; beat on medium speed until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky).
2. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour 15 minutes.
3. Punch down dough; turn onto a lightly floured surface. Divide and shape into 24 balls; place 12 each in 2 greased 8x8-in. baking pans. Cover with kitchen towels; let rise in a warm place until doubled, about 1 hour.
4. Preheat oven to 350°. Bake until golden brown, 20-25 minutes. Brush rolls with remaining 2 Tbsp. melted butter.
1 ROLL 131 cal., 6g fat (3g sat. fat), 29mg chol., 194mg sod., 17g carb. (2g sugars, 1g fiber), 3g pro.



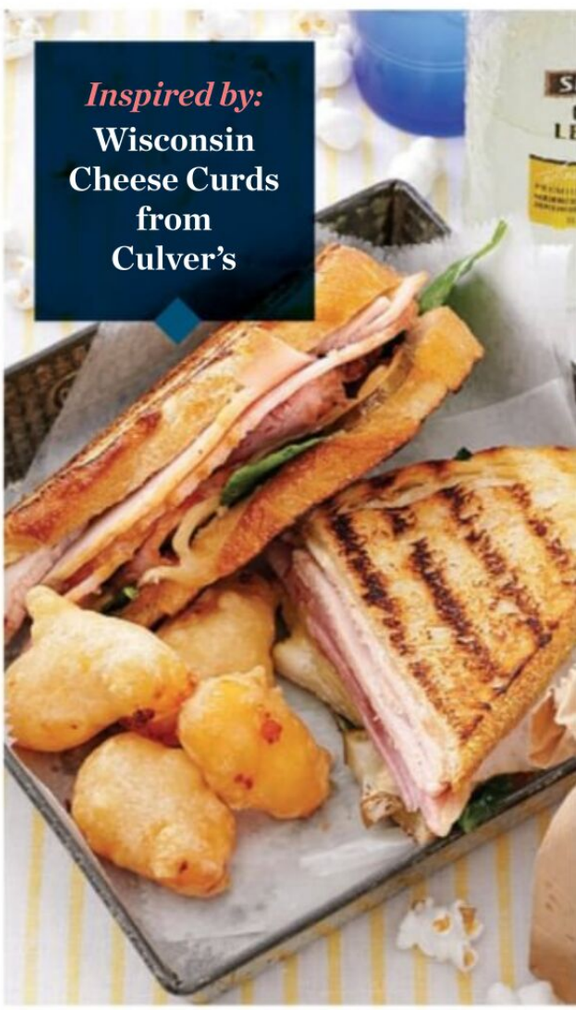
Deep-Fried Cheese Bites

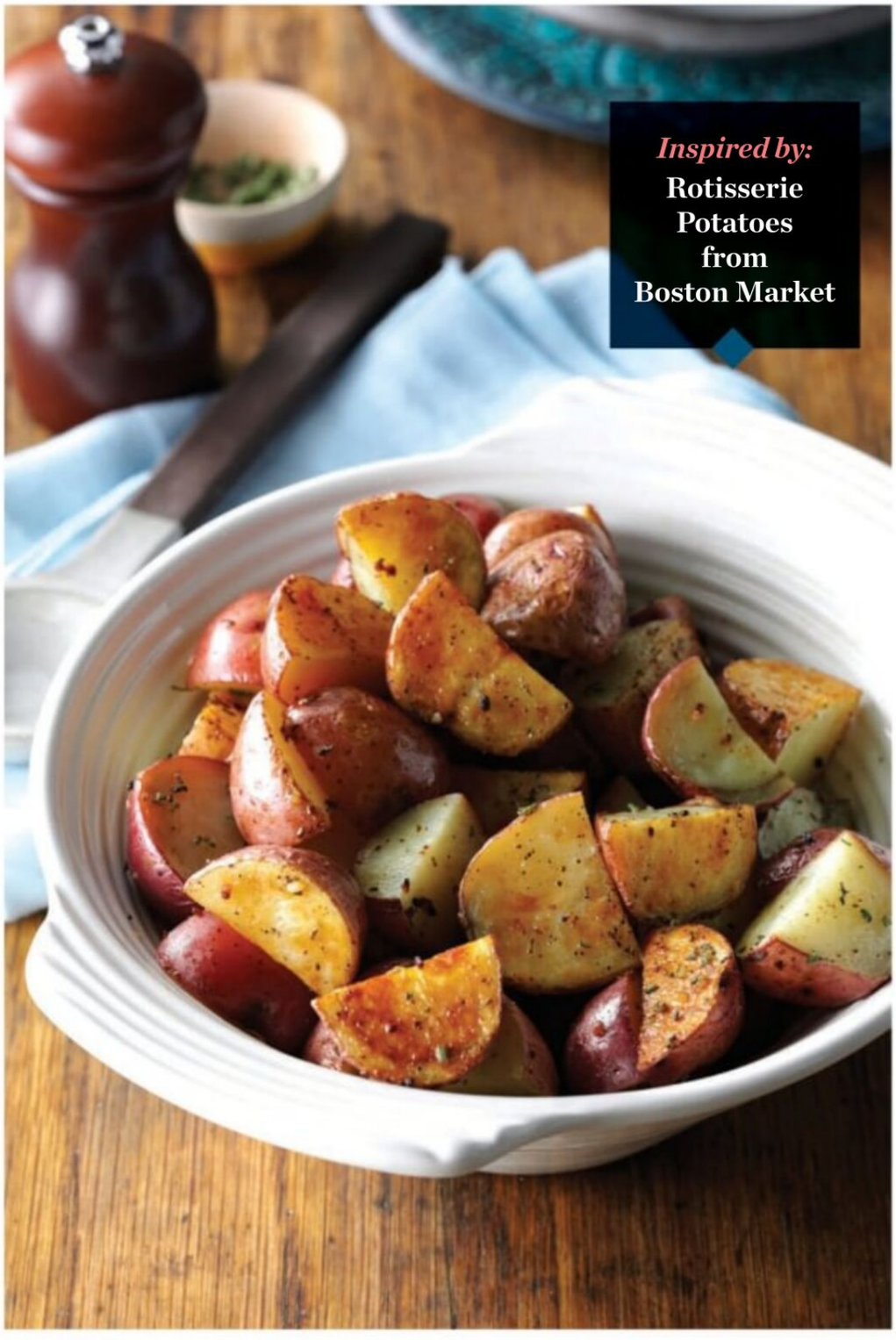
These beer-battered cheese curds are the ultimate in delicious comfort food. Some folks like to serve them with ranch dressing, ketchup or barbecue sauce for dipping.
—Katie Rose, Pewaukee, WI

Prep: **10 min.** • Cook: **5 min./batch**
Makes: **12 servings**

- **1¼ cups all-purpose flour, divided**
- **1 lb. cheese curds or cubed cheddar cheese**
- **Oil for deep-fat frying**
- **1 cup beer**

1. Place ¼ cup flour in a shallow dish. Add cheese curds, a few pieces at a time, and turn to coat.
2. In an electric skillet or deep fryer, heat oil to 375°. Meanwhile, in a large bowl, whisk beer and remaining flour. Dip the cheese curds, a few at a time, into batter and fry for 2-3 minutes on each side or until golden brown. Drain on paper towels.
1 SERVING 257 cal., 19g fat (8g sat. fat), 40mg chol., 235mg sod., 9g carb. (1g sugars, 0 fiber), 11g pro.





Red Roasted Potatoes

Some fragrant rosemary, fresh or dried, gives these potatoes a distinctive and subtle taste. This dish is simple to prepare, yet elegant in color and flavor. It's a wonderful addition to any menu.
—Margie Wampler, Butler, PA

Takes: **30 min.** • Makes: **8 servings**

- **2 lbs. small unpeeled red potatoes, cut into wedges**
- **2 to 3 Tbsp. olive oil**
- **2 garlic cloves, minced**
- **1 Tbsp. minced fresh rosemary or 1 tsp. dried rosemary, crushed**
- **½ tsp. salt**
- **¼ tsp. pepper**

1. Place potatoes in a 13x9-in. baking dish. Drizzle with oil. Sprinkle with the garlic, rosemary, salt and pepper; toss gently to coat.
2. Bake at 450° until potatoes are golden brown and tender, 20-30 minutes.
1 CUP 114 cal., 4g fat (0 sat. fat), 0 chol., 155mg sod., 18g carb. (1g sugars, 2g fiber), 2g pro.

Copycat Burger King Onion Rings

Burger King onion rings are satisfying in a way that french fries can't be—it's the texture. The crunch and flavor lift your brain to some sort of euphoria! Fortunately, it's possible to make a spot-on version of Burger King onion rings at home. The King would be so proud.
—Elizabeth King, Duluth, MN

Prep: **20 min.** • Cook: **5 min./batch**
Makes: **4 servings**

- **1 large onion**
- **1 cup all-purpose flour**
- **1 tsp. baking powder**
- **1 tsp. kosher salt**
- **1 tsp. seasoned salt**
- **1 large egg**
- **½ cup whole milk**
- **2 cups panko bread crumbs**
- **Oil for deep-fat frying**

1. Cut onion into ¼-in. slices; separate into rings. In a shallow bowl, combine the flour, baking powder, salt and seasoned salt. In another shallow bowl, whisk egg and milk. Place bread crumbs in a third shallow bowl. Coat onion rings with flour mixture; dip into egg mixture, then dip into flour mixture and egg mixture again. Coat with bread crumbs, pressing to adhere.
2. In an electric skillet or deep fryer, heat oil to 375°. Fry onion rings, a few at a time, for 30 seconds on each side or until golden brown. Drain on paper towels. Sprinkle with additional seasoned salt.
1 SERVING 158 cal., 8g fat (1g sat. fat), 33mg chol., 316mg sod., 18g carb. (3g sugars, 1g fiber), 4g pro.

Inspired by:
Onion Rings from Burger King

Inspired by:
Dipping Sauce from Chick-fil-A

Test Kitchen Tip

Add a dash of hot sauce if you like your dipping sauces on the spicier side.

ON THE COVER

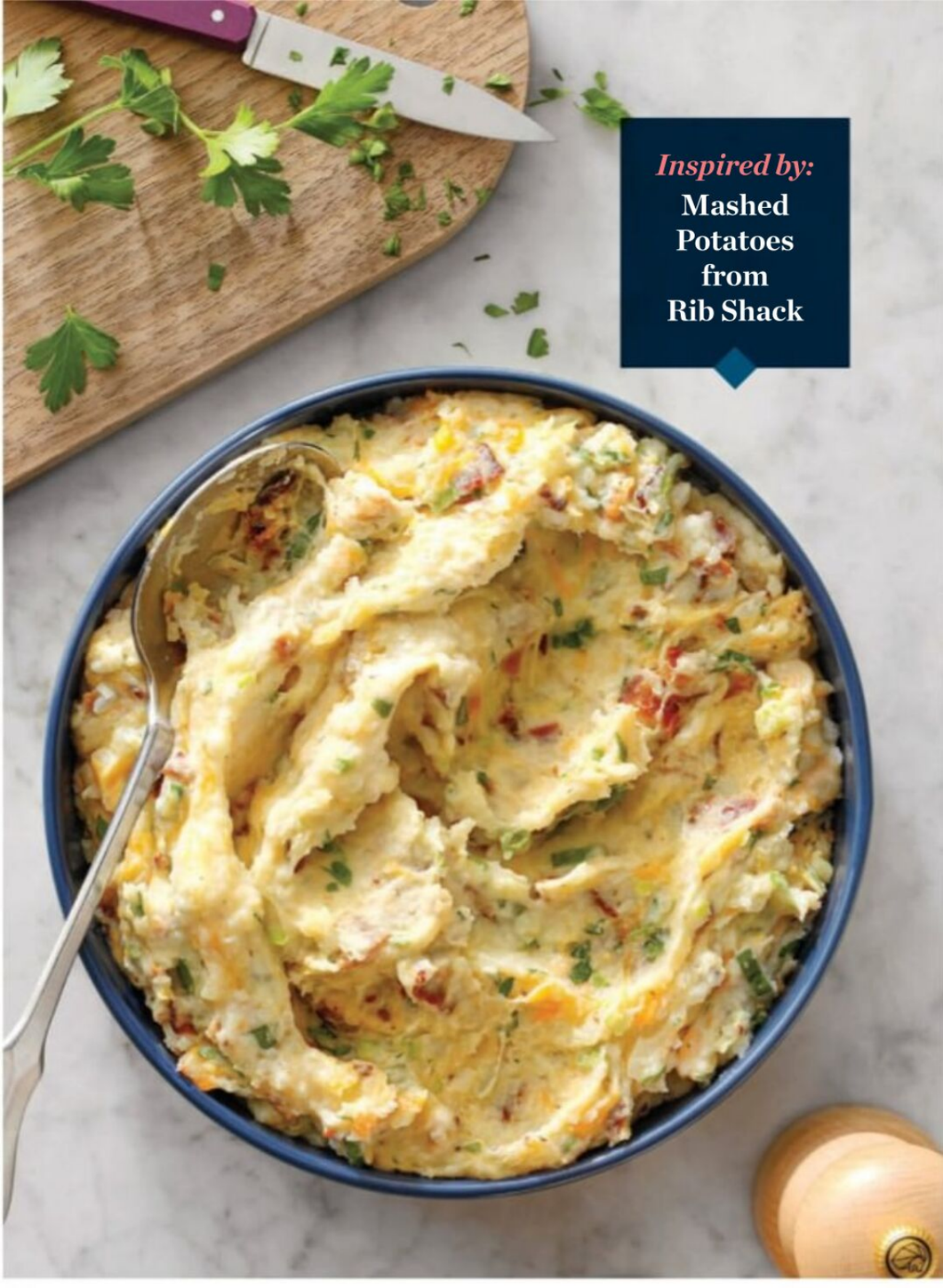
Copycat Chick-fil-A Sauce

This sauce is a perfect at-home dip when you forget that famous sauce when eating out. It's great for dipping fries too!
—Jeni Pittard, Statham, GA

Takes: **5 min.** • Makes: **¾ cup**

- **¼ cup Dijon mustard**
- **5 Tbsp. mayonnaise**
- **3 Tbsp. barbecue sauce**
- **3 Tbsp. honey**

In a bowl, combine the mustard, mayonnaise, barbecue sauce and honey. Serve.
2 TBSP. 132 cal., 8g fat (1g sat. fat), 4mg chol., 386mg sod., 12g carb. (11g sugars, 0 fiber), 0 pro.



Inspired by: **Mashed Potatoes from Rib Shack**

Copycat Rib Shack Mashed Potatoes

This is my version of the potatoes that are served at my favorite barbecue joint. Everyone who tries them there wishes they had the recipe, so I made my own copycat version. These can be made ahead and kept warm in the slow cooker.
—Trisha Kruse, Eagle, ID

Takes: **30 min.** • Makes: **12 servings**

- **2½ lbs. potatoes, peeled and cubed**
- **1 cup 2% milk, warmed**
- **½ cup spreadable garlic and herb cream cheese**
- **3 Tbsp. butter, softened**
- **1 lb. bacon strips, cooked and crumbled**
- **1 cup shredded cheddar cheese**
- **½ cup shredded Parmesan cheese**
- **3 green onions, chopped**
- **2 Tbsp. minced fresh parsley or 2 tsp. dried parsley flakes**
- **¼ tsp. salt**
- **¼ tsp. pepper**

Place the potatoes in a Dutch oven; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, for 15-20 minutes or until tender. Drain and return to pan; gently mash the potatoes while gradually adding milk, cream cheese and butter to reach desired consistency. Stir in remaining ingredients.
⅔ CUP 238 cal., 15g fat (8g sat. fat), 41mg chol., 477mg sod., 15g carb. (2g sugars, 1g fiber), 10g pro.

Inspired by:
Corn Muffins from Cracker Barrel

Recipe Review

I made these today, and my husband and I just loved them. I also doubled the recipe for the honey butter. It was very good with the muffins. I will definitely be making these again. Such an easy recipe!

JUDY357, TASTEOFHOME.COM

Corn Muffins with Honey Butter

I turn classic corn bread muffins into something special by serving them with honey butter. They're gone in a flash!
—Suzanne McKinley, Lyons, GA

Prep: **20 min.** • Bake: **20 min.**
Makes: **16 muffins (⅓ cup honey butter)**

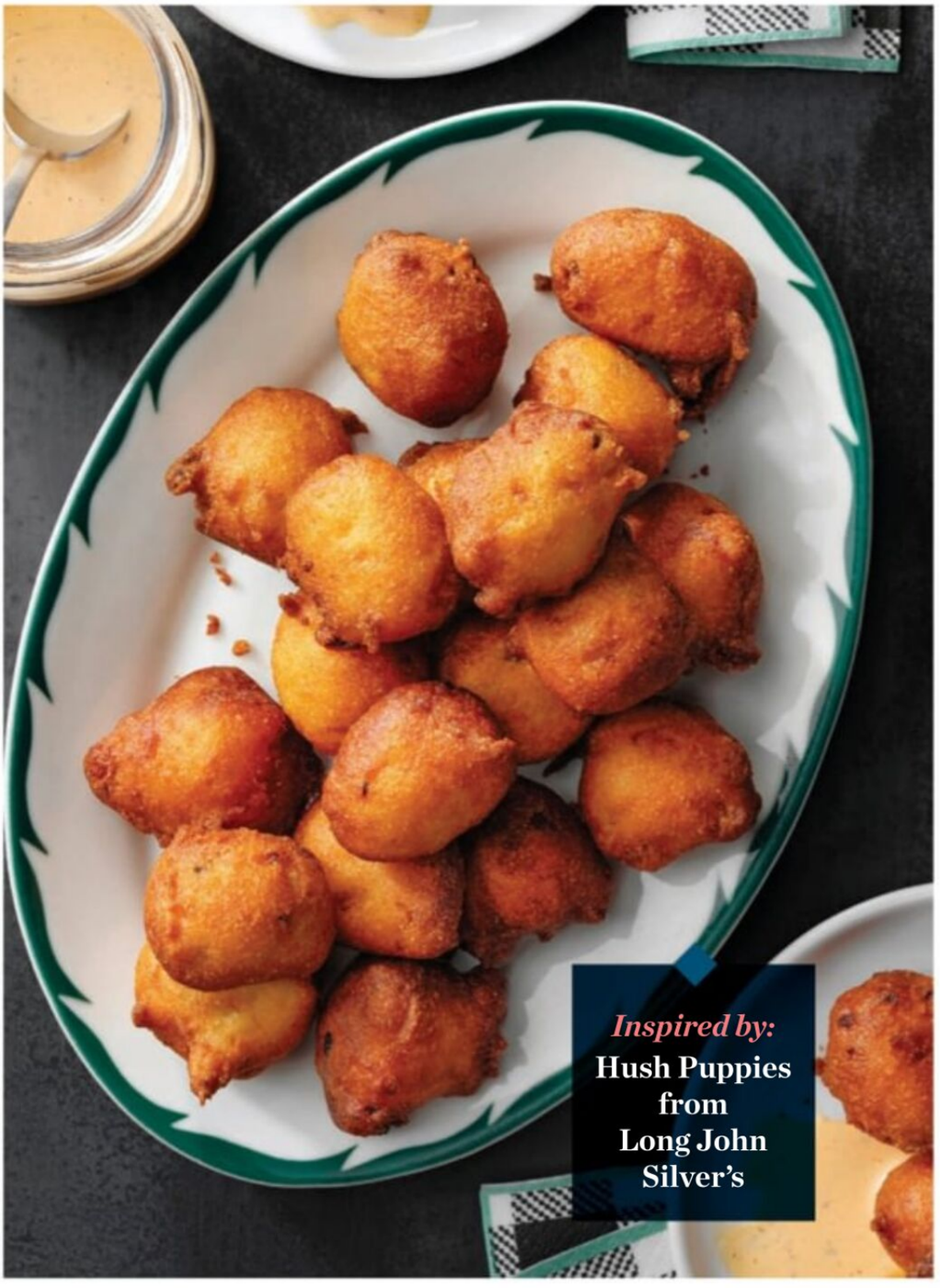
- ¼ cup butter, softened
- ¼ cup reduced-fat cream cheese
- ½ cup sugar
- 2 large eggs
- 1½ cups fat-free milk
- 1½ cups all-purpose flour
- 1½ cups yellow cornmeal
- 4 tsp. baking powder
- ¾ tsp. salt

HONEY BUTTER

- ¼ cup butter, softened
- 2 Tbsp. honey

1. In a large bowl, cream the butter, cream cheese and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in the milk. Combine the flour, cornmeal, baking powder and salt; add to creamed mixture just until moistened.
2. Coat muffin cups with cooking spray; fill three-fourths full with batter. Bake at 400° for 18-22 minutes or until a toothpick inserted in the center comes out clean. Cool for 5 minutes before removing from pans to wire racks. Beat butter and honey until blended; serve with warm muffins.

1 MUFFIN WITH 1 TSP. HONEY BUTTER 198 cal., 7g fat (4g sat. fat), 45mg chol., 285mg sod., 29g carb. (10g sugars, 1g fiber), 4g pro. **DIABETIC EXCHANGES** 2 starch, 1½ fat.



Down-Home Hush Puppies

Hush puppies are a classic southern side. The sweet-spicy flavor of these fried bites has delighted my family for decades.
—Gene Pitts, Wilsonville, AL

Prep: **15 min. + standing** • Cook: **20 min.**
Makes: **2½ dozen**

- 1 cup cornmeal
- 1 cup self-rising flour
- 1½ tsp. baking powder
- ½ tsp. salt
- 1 large onion, chopped
- 2 jalapeno peppers, seeded and diced
- ¼ cup sugar
- 1 large egg
- 1 cup buttermilk
- Canola oil

1. In a large bowl, combine the first 7 ingredients. Add egg and buttermilk; stir just until moistened. Let stand at room temperature for 30 minutes. Do not stir again.
2. In an electric skillet or deep fryer, heat 2-3 in. oil to 375°. Drop batter by rounded tablespoonfuls, a few at a time, into hot oil. Fry until golden brown, about 1½ minutes on each side. Drain on paper towels.

NOTE Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face.

1 HUSH PUPPY 73 cal., 3g fat (0 sat. fat), 7mg chol., 132mg sod., 10g carb. (2g sugars, 0 fiber), 1g pro.

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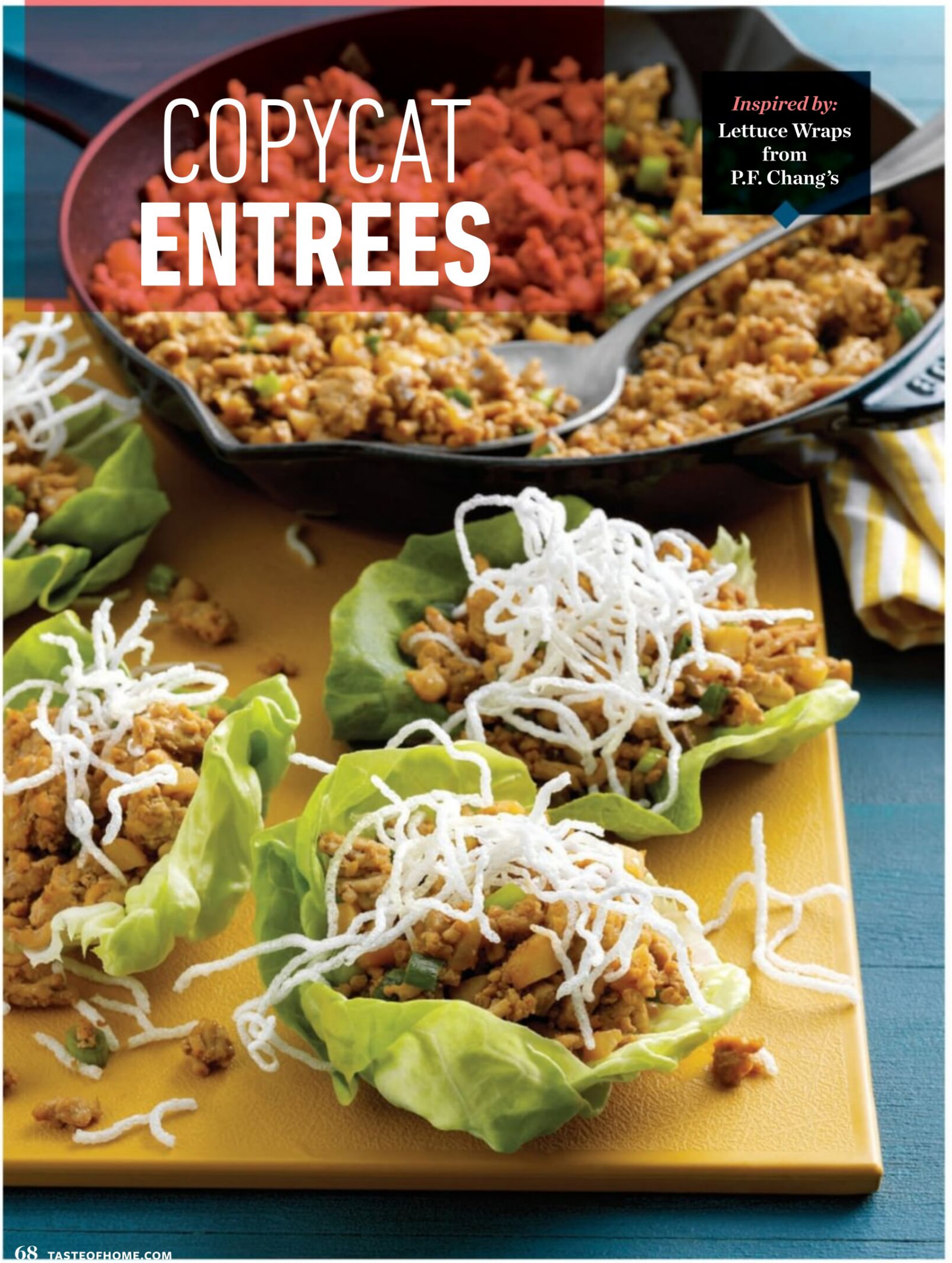


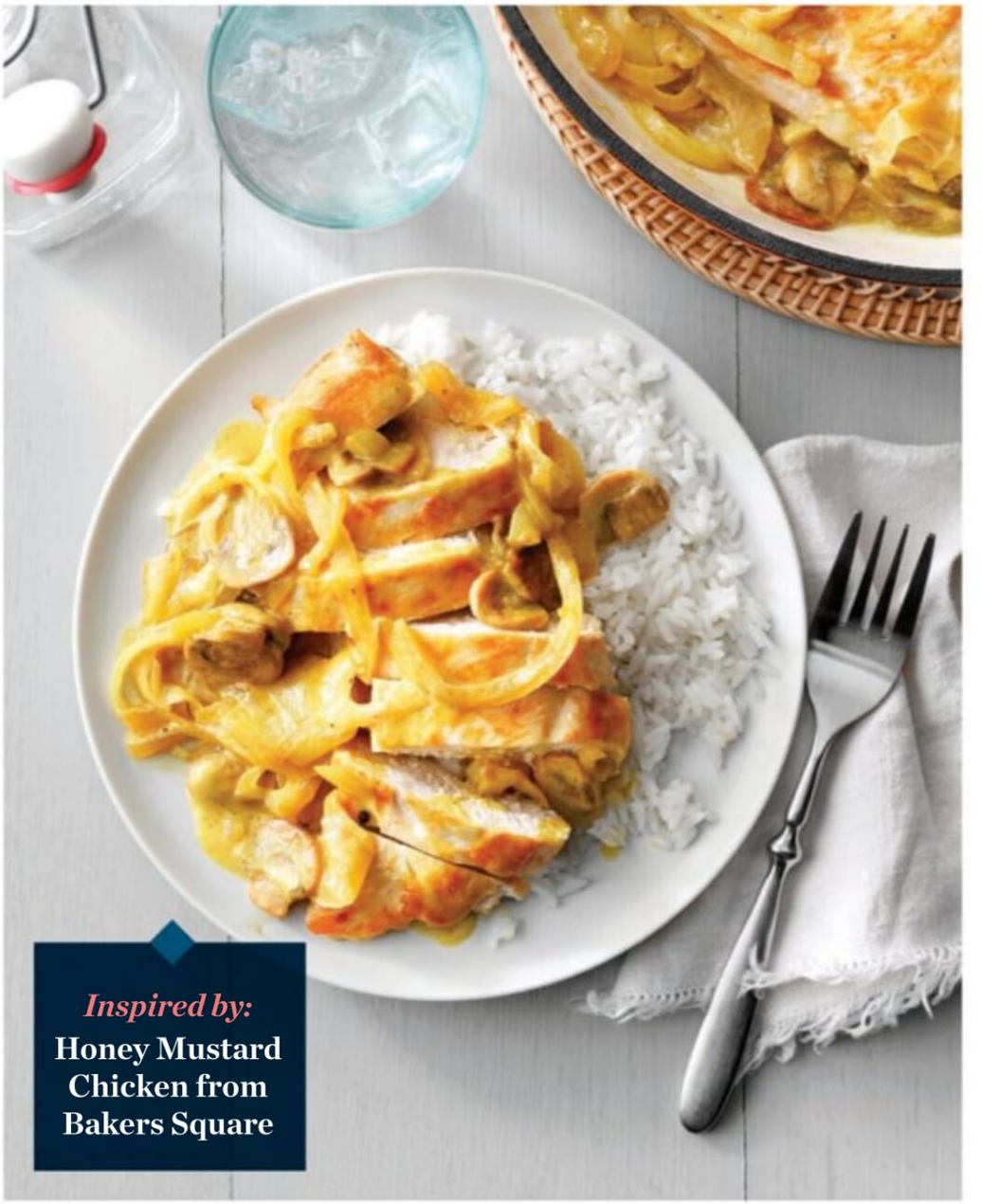
Lettuce Wraps

Not only do these savory wraps taste as if they came from a restaurant, but they're also a fun way to jazz up your weeknight-meal routine. They come together fast, and you can save even more time by using last night's cooked chicken.
—Kendra Doss, Colorado Springs, CO

Takes: **25 min.** • Makes: **6 servings**

- **1 Tbsp. plus 1½ tsp. peanut oil, divided**
- **1½ lbs. ground chicken**
- **¾ cup chopped fresh mushrooms**
- **1 can (8 oz.) water chestnuts, drained and diced**
- **1 Tbsp. minced fresh gingerroot**
- **3 Tbsp. reduced-sodium teriyaki sauce**
- **3 Tbsp. reduced-sodium soy sauce**
- **2 Tbsp. rice vinegar**
- **1 Tbsp. hoisin sauce**
- **½ tsp. garlic powder**
- **⅛ tsp. crushed red pepper flakes**
- **½ cup chopped green onions**
- **12 Bibb or Boston lettuce leaves**
- **Crispy rice noodles, optional**

1. In a large nonstick skillet, heat 1 Tbsp. oil over medium-high heat. Add chicken. Cook and stir 3 minutes; drain. Add mushrooms, water chestnuts and ginger; cook until the chicken is no longer pink, 4-6 minutes longer. Drain and return to pan.
2. In a small bowl, combine teriyaki sauce, soy sauce, vinegar, hoisin, garlic powder, red pepper flakes and remaining 1½ tsp. oil. Add to chicken mixture; heat through. Remove from heat and stir in onions.
3. Spoon the chicken mixture onto lettuce leaves; top with rice noodles if desired. Fold sides of lettuce over filling and roll up.
2 WRAPS 232 cal., 13g fat (3g sat. fat), 75mg chol., 641mg sod., 11g carb. (5g sugars, 2g fiber), 20g pro. **DIABETIC EXCHANGES** 3 lean meat, ½ starch, ½ fat.



Easy Honey Mustard Chicken

My favorite dish at Bakers Square is the Honey Mustard Chicken with mushrooms and onions. Unfortunately, the Bakers Square restaurant nearby relocated. So I devised this version, which is quick and easy to make.
—Arlene Erlbach, Morton Grove, IL

Prep: **15 min.** • Cook: **25 min.**
Makes: **4 servings**

- **¾ cup Dijon honey mustard salad dressing**
- **⅓ cup chicken broth**
- **⅓ cup half-and-half cream**
- **¼ tsp. salt**
- **¼ tsp. pepper**
- **¼ cup all-purpose flour**
- **4 boneless skinless chicken breast halves (6 oz. each)**
- **3 Tbsp. olive oil, divided**
- **½ lb. medium fresh mushrooms, thinly sliced**
- **1 large sweet onion, halved and thinly sliced**

1. In a small bowl, combine the first 5 ingredients. Place flour in a shallow bowl. Add chicken, a few pieces at a time, and toss to coat; shake off excess.
2. In a large skillet, heat 2 Tbsp. oil over medium-high heat. Brown chicken on both sides. Remove from pan. In same pan, cook the mushrooms and onion in remaining 1 Tbsp. oil until tender, 6-8 minutes.
3. Add dressing mixture, stirring to loosen browned bits from pan. Return chicken to pan; bring to a boil. Reduce heat; simmer, uncovered, until a thermometer inserted in chicken reads 165°, 12-15 minutes longer.
1 SERVING 563 cal., 35g fat (6g sat. fat), 117mg chol., 548mg sod., 23g carb. (12g sugars, 1g fiber), 38g pro.

Shrimp Tempura

One of my go-to dishes at a local Chinese restaurant is their shrimp tempura. It's crispy, delicate and oh-so delicious.
—Sarah Tramonte, Milwaukee, WI

Prep Time: **15 min.** Cook Time: **20 min.**
Makes: **26 servings**

- ¾ **cup all-purpose flour**
- 6 **Tbsp. cornstarch**
- 2¼ **Tbsp. baking soda**
- ½ **tsp. salt**
- ¾ **cold cup club soda**
- 1 **lb. uncooked shrimp (26-30 per lb.), peeled and deveined**
- **Oil for deep-fat frying**
- **Sweet chili sauce, optional**

1. In a large bowl, combine the first 4 ingredients. Stir in cold club soda until combined; mixture will be lumpy. Using a paring knife, cut small slits along the inside of the shrimp to allow it to lie flat without curling up.
2. In an electric skillet or deep-fat fryer, heat oil to 375°. Dip shrimp into batter, then directly into hot oil. Fry shrimp, a few at a time, for 1-2 minutes, or until golden brown. Drain on paper towels. If desired, serve with sweet chili sauce.
1 SHRIMP 47 cal., 2g fat (0 sat. fat), 21mg chol., 394mg sod., 5g carb. (0 sugars, 0 fiber), 3g pro.

Chipotle Chicken

No need to make a trip to Chipotle for their famous marinated chicken! Make this easy, flavor-packed grilled chicken at home! The smoky, savory marinade with a spicy kick and slightly sweet finish is addicting. Kids and adults alike love this chicken in bowls, tacos and burritos. I experimented with ingredients over several months to perfect the recipe. Give it a try!
—Kim Tower, Danville, CA

Prep: **20 min. + marinating**
Grill: **15 min. + resting** • Makes: **8 servings**

- ¼ **cup water**
- 3 **Tbsp. brown sugar**
- 3 **Tbsp. white vinegar**
- 3 **Tbsp. canola oil**
- 1 **Tbsp. chopped chipotle pepper in adobo sauce**
- 5 **garlic cloves, halved**
- 1 **Tbsp. ground chipotle pepper or ground ancho chile pepper**
- 2½ **tsp. ground cumin**
- 2½ **tsp. dried oregano**
- 1½ **tsp. kosher salt**
- 1 **tsp. smoked paprika**
- ½ **tsp. pepper**
- 3 **lbs. boneless skinless chicken thighs**

1. Place the first 12 ingredients in a blender; cover and process until pureed. Transfer marinade to a large bowl or shallow dish. Add chicken; turn to coat. Refrigerate for 8 hours or overnight.
2. Drain chicken, discarding marinade. Grill chicken, covered, over medium-high heat or broil 4 in. from heat until a thermometer reads 170°, 6-8 minutes on each side. Let rest 10 minutes before slicing.
FREEZE OPTION Place the cooled chicken in freezer containers. To use, partially thaw in refrigerator overnight. Microwave, covered, on high in a microwave-safe dish until heated through, stirring gently.
4 OZ. COOKED CHICKEN 284 cal., 15g fat (4g sat. fat), 113mg chol., 297mg sod., 4g carb. (3g sugars, 0 fiber), 32g pro. **DIABETIC EXCHANGES** 4 lean meat, 2 fat.

Inspired by:
Marinated Chicken from Chipotle

Hover camera here!
Share your favorite recipe with *Taste of Home* readers!

Grilled Lamb with Mint-Pepper Jelly

It's not on the menu, but if you go to Fogo de Cho, make sure you ask for the mint jelly they serve with their rack of lamb. It's divine! This is my version, which uses zippy jalapeno pepper jelly, and it paid off big time. This is my surefire way of getting people who aren't typically fans of lamb to enjoy it.
—Lori Stefanishion, Drumheller, AB

Prep: **15 min. + marinating**
Grill: **30 min. + standing**
Makes: **4 servings**

- **2 racks of lamb (1½ lbs. each), trimmed**
- **3 Tbsp. Greek seasoning**
- **¼ cup balsamic vinegar**
- **¼ cup olive oil**
- **2 Tbsp. lemon juice**
- **2 Tbsp. soy sauce**
- **3 garlic cloves, minced**
- **½ cup fresh mint leaves, minced**
- **½ cup mild jalapeno pepper jelly**
- **1 Tbsp. hot water**
- **Chopped fresh oregano**

1. Rub the lamb with Greek seasoning. Refrigerate, covered, for 2 hours. In a shallow bowl, whisk vinegar, oil, lemon juice, soy sauce and garlic until combined. Add lamb and turn to coat. Refrigerate, covered, 4-6 hours or overnight, turning once or twice.
2. In a small bowl, mix mint, jelly and hot water until combined. Refrigerate, covered, until serving.
3. Drain lamb, discarding marinade. Cover rib ends of lamb with foil. Grill, covered, on an oiled rack, over direct medium-high heat 2 minutes on each side. Turn; move to indirect heat. Cook, covered, until meat reaches desired doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°), 25-30 minutes longer. Let stand 10 minutes. Serve with sauce; sprinkle with fresh oregano and additional fresh mint.
½ RACK WITH 4 TBSP. SAUCE 471 cal., 24g fat (7g sat. fat), 99mg chol., 1841mg sod., 33g carb. (24g sugars, 1g fiber), 31g pro.

Inspired by:
Catfish from Cracker Barrel

Skillet-Grilled Catfish

You can use this recipe with any thick fish fillet, but I suggest catfish or haddock. The Cajun flavor is great.
—Traci Wynne, Denver, PA

Takes: **25 min.** • Makes: **4 servings**

- **¼ cup all-purpose flour**
- **¼ cup cornmeal**
- **1 tsp. onion powder**
- **1 tsp. dried basil**
- **½ tsp. garlic salt**
- **½ tsp. dried thyme**
- **¼ to ½ tsp. white pepper**
- **¼ to ½ tsp. cayenne pepper**
- **¼ to ½ tsp. pepper**
- **4 catfish fillets (6 to 8 oz. each)**
- **¼ cup butter**
- **Optional: Lemon wedges and minced fresh parsley**

1. In a large shallow dish, combine the first 9 ingredients. Add catfish, 1 fillet at a time, and turn to coat.
2. Place a large cast-iron skillet on a grill rack over medium-high heat. Melt butter in the skillet; add catfish in batches, if necessary. Grill, covered, until fish just begins to flake easily with a fork, 5-10 minutes on each side. If desired, serve with lemon wedges and fresh parsley.
1 FILLET 222 cal., 15g fat (8g sat. fat), 51mg chol., 366mg sod., 14g carb. (0 sugars, 1g fiber), 8g pro.

Inspired by:
Chicken Margherita from Olive Garden

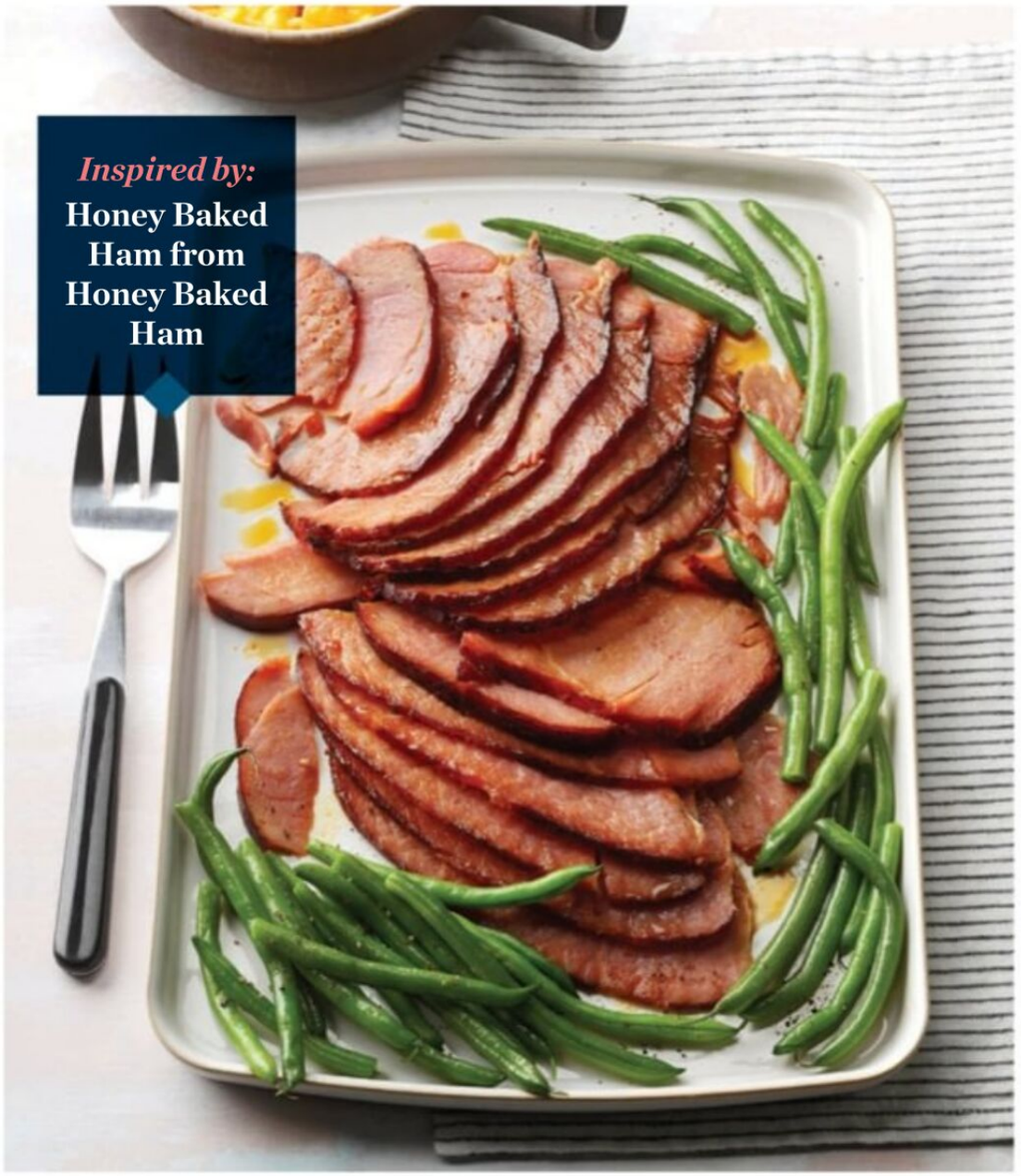
Grilled Chicken Margherita

I've been making this recipe for years, so when I saw the same dish on the menu at Olive Garden, I knew I had a winner. Fresh basil gets all the respect in this super supper—even forks will stand at attention when this meal hits the table.
—Judy Armstrong, Prairieville, LA

Prep: **25 min. + marinating**
Grill: **10 min.** • Makes: **4 servings**

- **4 boneless skinless chicken breast halves (6 oz. each)**
- **½ cup reduced-fat balsamic vinaigrette**
- **3 garlic cloves, minced**
- **½ tsp. salt**
- **¼ tsp. pepper**
- **¼ cup marinara sauce**
- **16 fresh basil leaves**
- **2 plum tomatoes, thinly sliced lengthwise**
- **1 cup frozen artichoke hearts, thawed and chopped**
- **3 green onions, chopped**
- **¼ cup shredded part-skim mozzarella cheese**

1. Flatten chicken to ½-in. thickness. In a large bowl, combine vinaigrette and garlic. Add chicken; turn to coat. Cover; refrigerate for 30 minutes. Drain chicken, discarding marinade. Sprinkle the chicken with salt and pepper.
2. On a lightly greased grill rack, grill the chicken, covered, over medium heat or broil 4 in. from heat 5 minutes. Turn; top with marinara, basil, tomatoes, artichokes, onions and cheese. Cover and cook until chicken is no longer pink and cheese is melted, 5-6 minutes.
1 CHICKEN BREAST HALF 273 cal., 8g fat (2g sat. fat), 98mg chol., 606mg sod., 10g carb. (4g sugars, 3g fiber), 38g pro. **DIABETIC EXCHANGES** 5 lean meat, 1 vegetable, ½ fat.



Honey Baked Ham

For holidays and special occasions my family loves a good old fashioned baked ham. One year I decided to see if I could duplicate the crunchy glaze on a Honey Baked Ham. After tweaking it a couple times I have developed a pretty good imitation. It is delicious. I get asked to make ham to take to potlucks and parties because everyone likes my version so much. The best part is that it's really easy. If you have a kitchen torch you can torch the sugar instead of broiling it.
—Donna Gribbins, Shelbyville, KY

Prep: **10 min.**
Cook: **4 hours 5 min. + standing**
Makes: **16 servings**

- **1 spiral-sliced fully cooked bone-in ham (8 to 10 lbs.)**
- **1 cup water**
- **¾ cup honey, divided**

GLAZE

- **1 cup sugar**
- **½ tsp. ground cinnamon**
- **½ tsp. ground allspice**
- **½ tsp. pepper**
- **½ tsp. paprika**
- **¼ tsp. ground ginger**
- **¼ tsp. ground nutmeg**
- **¼ tsp. ground mustard**
- **¼ tsp. Chinese five-spice powder**
- **⅛ tsp. ground cloves**

1. Place the ham and water in a 7-qt. slow cooker. Brush ham with ½ cup honey. Cook, covered, on low until a thermometer reads 140°, 4-5 hours.
2. Preheat broiler. Combine the glaze ingredients. Transfer ham to a rack in a shallow roasting pan, cut side down. Brush with the remaining ¼ cup honey; sprinkle with glaze mixture, pressing to adhere. Broil 6-8 in. from heat until lightly browned and sugar is melted, 3-5 minutes, rotating as needed. Cover with foil; let stand until glaze hardens, about 30 minutes.
5 OZ. COOKED HAM 288 cal., 6g fat (2g sat. fat), 100mg chol., 1192mg sod., 26g carb. (26g sugars, 0 fiber), 33g pro.

Inspired by:
Original Recipe Chicken from KFC

Fried Chicken

This fried chicken can be served hot or pulled out of the fridge the next day as leftovers. Either way, folks love it.
—Jeanne Schnitzler, Lima, MT

Prep: **15 min.** • Cook: **15 min./batch**
Makes: **12 servings**

- **4 cups all-purpose flour, divided**
- **2 Tbsp. garlic salt**
- **1 Tbsp. paprika**
- **3 tsp. pepper, divided**
- **2½ tsp. poultry seasoning**
- **2 large eggs**
- **1½ cups water**
- **1 tsp. salt**
- **2 broiler/fryer chickens (3½ to 4 lbs. each), cut up**
- **Oil for deep-fat frying**

1. In a large shallow dish, combine 2⅔ cups flour, garlic salt, paprika, 2½ tsp. pepper and poultry seasoning. In another shallow dish, beat eggs and 1½ cups water; add salt and the remaining 1⅓ cups flour and ½ tsp. pepper. Dip the chicken in egg mixture, then place in flour mixture, a few pieces at a time. Turn to coat.

2. In a deep-fat fryer, heat oil to 375°. Fry the chicken, several pieces at a time, until chicken is golden brown and juices run clear, 7-8 minutes on each side. Drain on paper towels.

5 OZ. COOKED CHICKEN 543 cal., 33g fat (7g sat. fat), 137mg chol., 798mg sod., 17g carb. (0 sugars, 1g fiber), 41g pro.

Inspired by:
Gordita Crunch from Taco Bell

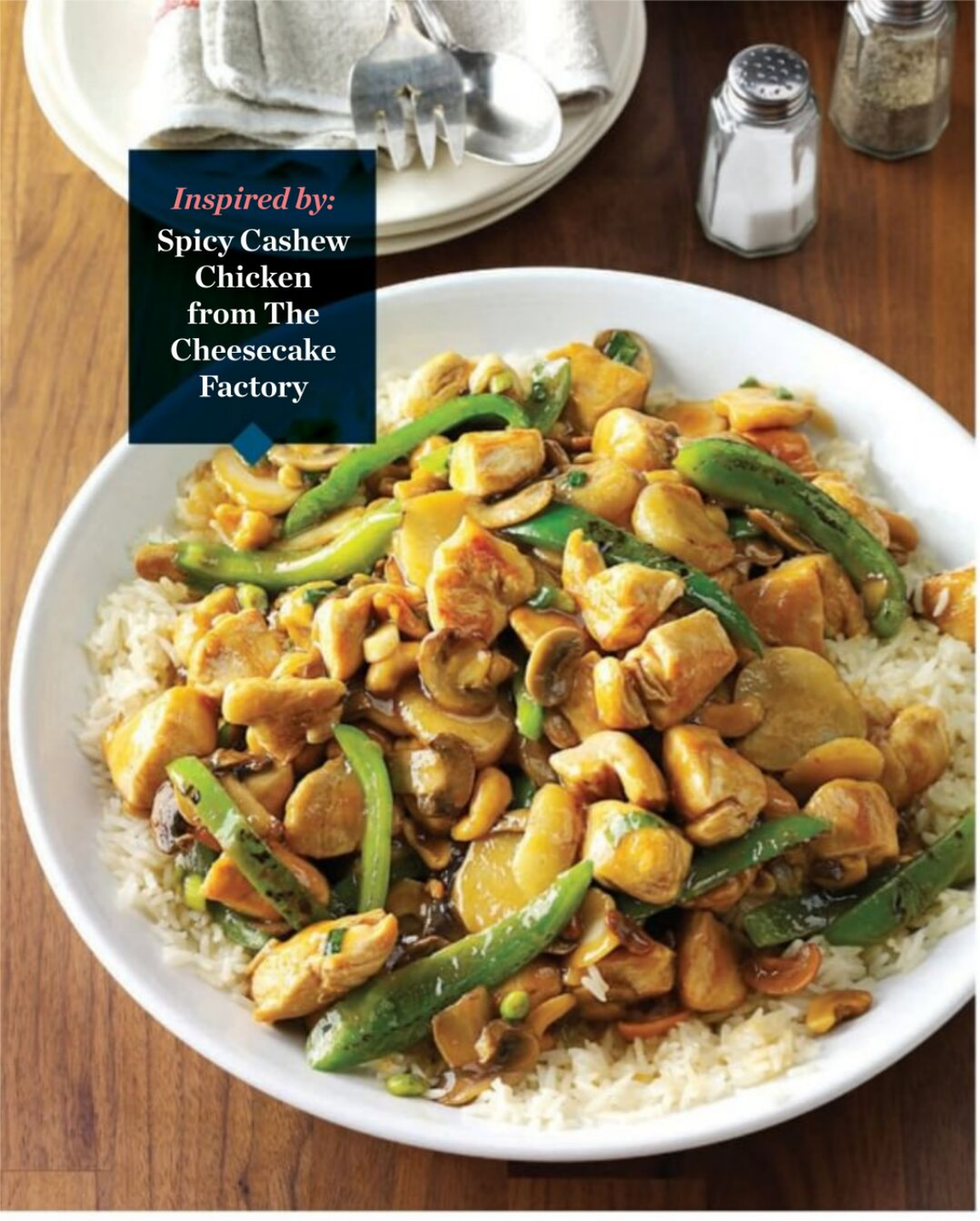
Copycat Cheesy Gordita Crunch

We wrapped a cheesy flour tortilla around a taco shell for a double dose of goodness. Serve with your favorite taco toppings.
—Taste of Home *Test Kitchen*

Takes: **25 min.** • Makes: **8 servings**

- **1 lb. ground beef**
- **1 envelope taco seasoning**
- **⅔ cup water**
- **2 cups shredded cheddar cheese**
- **8 flour tortillas (6 in.)**
- **8 taco shells, warmed**
- **8 Tbsp. spicy ranch salad dressing**
- **Optional toppings: Shredded cheddar cheese, sour cream, shredded lettuce, diced tomatoes, chopped red onion and lime wedges**

1. In a skillet, cook beef over medium heat until no longer pink, 5-7 minutes, breaking into crumbles; drain. Stir in taco seasoning and water. Bring to a boil. Reduce the heat; simmer, uncovered, for 2-3 minutes or until thickened.
2. Meanwhile, sprinkle ¼ cup cheese over one 1 side of each tortilla. Place on a microwave-safe plate; heat, uncovered, on high for 15-20 seconds or until cheese is melted. Immediately wrap each tortilla around a taco shell. Fill with beef mixture. Drizzle with spicy ranch dressing. Serve with toppings of your choice.
1 TACO 357 cal., 22g fat (9g sat. fat), 60mg chol., 929mg sod., 22g carb. (2g sugars, 1g fiber), 18g pro.



Cashew Chicken with Ginger

There are lots of recipes for cashew chicken, but my family thinks this one stands alone. We love the flavor from the fresh ginger and the crunch of the cashews.
—Oma Rollison, El Cajon, CA

Takes: **30 min.** • Makes: **6 servings**

- **2 Tbsp. cornstarch**
- **1 Tbsp. brown sugar**
- **1¼ cups chicken broth**
- **2 Tbsp. soy sauce**
- **3 Tbsp. canola oil, divided**
- **1½ lbs. boneless skinless chicken breasts, cut into 1-in. pieces**
- **½ lb. sliced fresh mushrooms**
- **1 small green pepper, cut into strips**
- **1 can (8 oz.) sliced water chestnuts, drained**
- **1½ tsp. grated fresh gingerroot**
- **4 green onions, sliced**
- **¾ cup salted cashews**
- **Hot cooked rice**

1. Mix first 4 ingredients until smooth. In a large skillet, heat 2 Tbsp. oil over medium-high heat; stir-fry chicken until no longer pink. Remove from pan.
2. In same pan, heat remaining 1 Tbsp. oil over medium-high heat; stir-fry the mushrooms, pepper, water chestnuts and ginger until pepper is crisp-tender, 3-5 minutes. Stir broth mixture and add to pan with green onions; bring to a boil. Cook and stir until sauce is thickened, 1-2 minutes.
3. Stir in chicken and cashews; heat through. Serve with rice.
¾ CUP CHICKEN MIXTURE 349 cal., 19g fat (3g sat. fat), 64mg chol., 650mg sod., 18g carb. (6g sugars, 2g fiber), 28g pro. **DIABETIC EXCHANGES** 3 lean meat, 3 fat, 1 starch.

Copycat Cafe Rio Sweet Pork

My friends are big fans of Cafe Rio's sweet pork tacos, so I came up with this fake-out to eat in the comfort of our own homes. Serve the pork in flour tortillas or taco shells, or enjoy it on its own.
—Donna Gribbins, Shelbyville, KY

Prep: **20 min. + marinating**
Cook: **10 hours** • Makes: **8 servings**

- **2 cans (12 oz. each) cola, divided**
- **1 cup packed brown sugar, divided**
- **1 bone-in pork shoulder roast (5 to 7 lbs.)**
- **1 Tbsp. kosher salt**
- **1 Tbsp. garlic powder**
- **1 Tbsp. onion powder**
- **1 tsp. pepper**
- **1½ cups enchilada sauce**
- **1 can (7 oz.) chopped green chiles**
- **Hot cooked rice, optional**
- **Optional toppings: Black beans, sliced red onion, crumbled Cotija cheese and salsa**

1. In a large bowl or shallow dish, combine 1 can cola and ½ cup brown sugar. Add pork; turn to coat. Cover and refrigerate 8 hours or overnight.
2. Drain pork, discarding marinade. Place pork in a 5- or 6-qt. slow cooker. Add salt, garlic powder, onion powder, pepper and remaining can of cola. Cook, covered, on low until meat is tender, 8-10 hours.
3. Set the meat aside until cool enough to handle. Remove meat from bones; discard bones. Shred meat with 2 forks. Discard cooking juices and return meat to slow cooker. Stir in the enchilada sauce, green chiles and remaining ½ cup brown sugar. Cook, covered, on low until heated through, about 2 hours.
4. If desired, serve pork in bowls over rice with toppings of your choice.
FREEZE OPTION Freeze cooled meat mixture in freezer containers. To use, partially thaw in refrigerator overnight. Heat through in a saucepan, stirring occasionally.
1 CUP COOKED PORK 419 cal., 22g fat (8g sat. fat), 125mg chol., 560mg sod., 18g carb. (15g sugars, 0 fiber), 37g pro.

Inspired by:
Sweet Pork Tacos from Cafe Rio

Air-Fryer Rotisserie Chicken

This air-fryer whole chicken is so crispy yet succulent, just like the rotisserie chickens you get at Boston Market. I serve it straight up, but you can also shred it and add it to tacos, soups, pasta salads and so much more.
—Dawn Parker, Surrey, BC

Prep: **5 min.**
Cook: **65 min. + standing**
Makes: **6 servings**

- **1 broiler/fryer chicken (3 to 4 lbs.)**
- **1 Tbsp. olive oil**
- **2 tsp. seasoned salt**

Preheat air fryer to 350°. Brush outside of chicken with olive oil and sprinkle with seasoned salt. Place chicken, breast side down, on tray in air-fryer basket; cook 30 minutes. Flip chicken and cook until a thermometer inserted in the thickest part of thigh reads 170°-175°, 35-40 minutes longer. Remove chicken; let stand for 15 minutes before carving.
5 OZ. COOKED CHICKEN 313 cal., 19g fat (5g sat. fat), 104mg chol., 596mg sod., 0 carb. (0 sugars, 0 fiber), 33g pro.

Test Kitchen Tip

Prepping a chicken for the air fryer is similar to preparing a chicken for the oven. You want the least amount of moisture possible, so be sure to pat your chicken dry before seasoning. The drier the skin, the crispier and more delicious it'll be.

Inspired by:
Whole Chicken from Boston Market

Inspired by:
Lobster Tails from Outback Steakhouse

Broiled Lobster Tails

No matter where you live, these delectable, buttery lobster tails are just a few minutes away. We use frozen lobster with delicious results, but if you're near the ocean, by all means use fresh!

—Lauren McAnelly, Des Moines, IA

Prep: **30 min.**
Cook: **5 min.**
Makes: **4 servings**

- **4 lobster tails (5 to 6 oz. each), thawed**
- **¼ cup cold butter, cut into thin slices**
- **Salt and pepper to taste**
- **Lemon wedges**

1. Preheat broiler. Using kitchen scissors, cut a 2-in.-wide rectangle from the top shell of each lobster tail; loosen from lobster meat and remove.

2. Pull away edges of remaining shell to release lobster meat from sides; pry meat loose from bottom shell, keeping tail end attached. Place in a foil-lined 15x10x1-in. pan. Arrange butter slices over lobster meat.

3. Broil 5-6 in. from heat until the meat is opaque, 5-8 minutes. Season with salt and pepper to taste. Serve lobster tails with lemon wedges.

1 LOBSTER TAIL 211 cal., 13g fat (8g sat. fat), 211mg chol., 691mg sod., 0 carb. (0 sugars, 0 fiber), 24g pro.

Inspired by:
Chicken Nuggets from Chick-fil-A

Recipe Review

These copycat Chick-fil-A chicken nuggets were so delicious. I followed the recipe as is. Don't let the thick batter worry you. I thought I had my measurements wrong, but once it goes onto the chicken it thins out. Keeping this in rotation.

JUDY3990, TASTEOFHOME.COM

Inspired by:
Stuffed Steakhouse Burger from Burger King

ON THE COVER

Chicken Nuggets

I developed this recipe specifically to mimic our favorite restaurant's chicken nuggets. The first time I made them I knew I had a winner: The whole family fought over who got the last one!
—Jeni Pittard, Statham, GA

Prep: **20 min. + marinating**
Cook: **5 min./batch**
Makes: **8 servings**

- **2 lbs. boneless skinless chicken breasts, cut into bite-sized pieces**
- **1 Tbsp. dill pickle juice**
- **½ cup cornstarch**
- **1 Tbsp. soy sauce**
- **1 large egg white**
- **⅛ tsp. salt**
- **⅛ tsp. pepper**
- **¼ tsp. garlic powder**
- **¼ tsp. paprika**
- **1 Tbsp. Dijon mustard**

DIPPING SAUCE

- **¼ cup Dijon mustard**
- **3 Tbsp. barbecue sauce**
- **2 Tbsp. honey**
- **Oil for frying**

1. Place chicken and pickle juice in a bowl; toss to coat. Let sit at room temperature for 30 minutes. Meanwhile, combine next 8 ingredients to form a thick batter. Add batter to chicken mixture and toss to coat.
2. For dipping sauce, combine mustard, barbecue sauce and honey; set aside.
3. In a deep skillet or electric skillet, heat 1 in. oil to 375°. Fry the chicken pieces, a few at a time, until browned and juices run clear, 1-2 minutes on each side. Drain on paper towels. Serve with sauce.
1 SERVING 307 cal., 16g fat (2g sat. fat), 63mg chol., 514mg sod., 14g carb. (6g sugars, 0 fiber), 24g pro.

King Burgers

My husband is a grill master, and we make up recipes together. The sauce for this juicy burger tastes even better when it has been refrigerated overnight.
—Mary Potter, Sterling Heights, MI

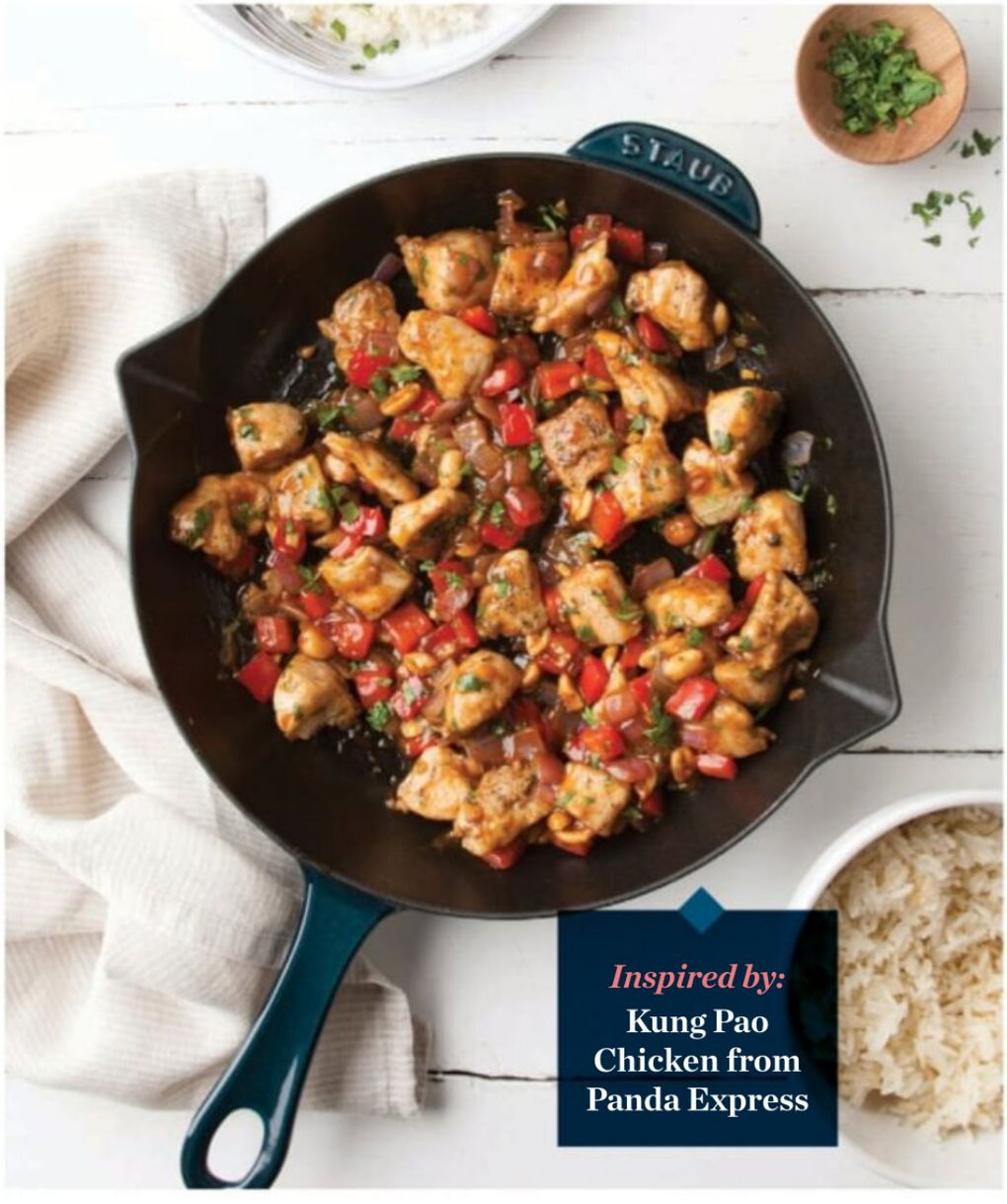
Takes: **30 min.** • Makes: **6 servings**

- **2 Tbsp. butter**
- **¼ cup mayonnaise**
- **2 Tbsp. prepared horseradish**
- **2 Tbsp. Dijon mustard**
- **⅛ tsp. salt**
- **⅛ tsp. pepper**

BURGERS

- **1½ lbs. ground beef**
- **⅓ cup beef broth**
- **2½ tsp. hamburger seasoning, divided**
- **6 hamburger buns, split**
- **3 Tbsp. butter, softened**
- **Optional: Shredded lettuce, sliced tomato and red onion**

1. Cut 2 Tbsp. butter into 6 slices. Place slices in a single layer on a small plate; freeze until firm. For sauce, in a small bowl, mix mayonnaise, horseradish, mustard, salt and pepper until blended.
2. In a large bowl, combine beef, broth and 1½ tsp. hamburger seasoning; mix lightly but thoroughly. Shape into 6 patties. Place a butter slice in the center of each; shape beef around butter, forming ¾-in.-thick patties. Sprinkle patties with remaining 1 tsp. hamburger seasoning.
3. Grill burgers, covered, over medium heat 5-7 minutes on each side or until a thermometer reads 160°. Spread buns with softened butter. Grill the buns over medium heat, cut side down, until toasted, 30-60 seconds. Serve burgers on buns with sauce and toppings.
FREEZE OPTION Place patties on a foil-lined baking sheet; wrap and freeze until firm. Remove from pan and transfer to a freezer container; return to freezer. To use, cook frozen patties as directed, increasing time as necessary for a thermometer to read 160°.
1 BURGER 482 cal., 32g fat (12g sat. fat), 99mg chol., 822mg sod., 23g carb. (3g sugars, 1g fiber), 25g pro.



Inspired by:
Kung Pao Chicken from Panda Express

Kung Pao Chicken

My family loves the kung pao chicken from our favorite Chinese restaurant. But in less time than it takes for the delivery guy to arrive, we can be digging into a steaming platter of this copycat recipe!
—Jennifer Beckman, Falls Church, VA

Prep: **25 min.** • Cook: **15 min.**
Makes: **4 servings**

- **1 lb. boneless skinless chicken breasts, cut into ¾-in. cubes**
- **3 tsp. cornstarch, divided**
- **½ tsp. salt**
- **½ tsp. pepper**
- **2 Tbsp. chicken stock**
- **2 Tbsp. hoisin sauce**
- **1 Tbsp. reduced-sodium soy sauce**
- **1 Tbsp. oyster sauce**
- **½ tsp. Sriracha chili sauce or ¼ tsp. hot pepper sauce**
- **2 Tbsp. peanut oil, divided**
- **1 small red onion, chopped**
- **1 medium sweet red pepper, chopped**
- **2 garlic cloves, minced**
- **1 tsp. minced fresh gingerroot**
- **¼ cup minced fresh cilantro**
- **¼ cup dry roasted peanuts**

1. In a large bowl, combine the chicken, 1 tsp. cornstarch, salt and pepper.
2. Place remaining 2 tsp. cornstarch in a small bowl. Stir in the stock, hoisin sauce, soy sauce, oyster sauce and chili sauce until smooth.
3. In a large skillet or wok, stir-fry chicken in batches in 1 Tbsp. oil until no longer pink. Remove and keep warm.
4. Stir-fry onion and red pepper in remaining 1 Tbsp. oil for 2-5 minutes or until vegetables are crisp-tender. Add garlic and ginger; cook 1 minute longer.
5. Stir cornstarch mixture and add to the pan. Bring to a boil; cook and stir until thickened, 2 minutes. Add chicken; heat through. Stir in cilantro and peanuts.
¾ CUP 285 cal., 14g fat (3g sat. fat), 63mg chol., 857mg sod., 13g carb. (5g sugars, 2g fiber), 26g pro.

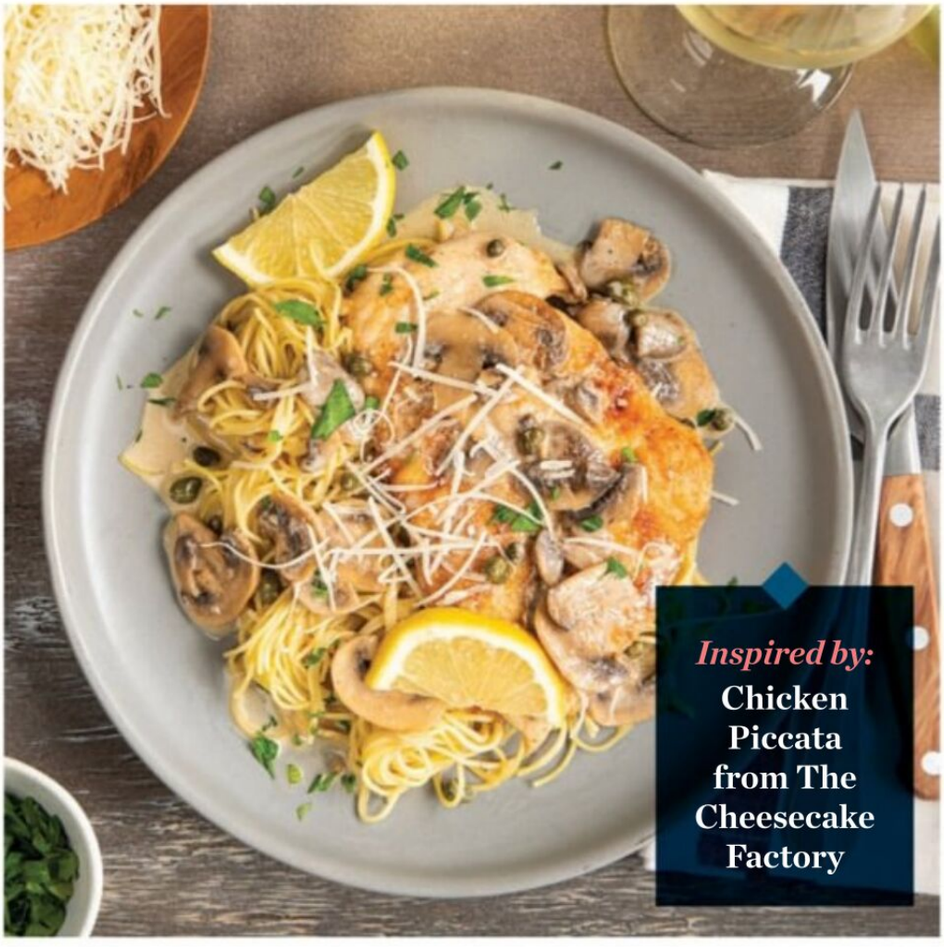
Copycat Cracker Barrel Meat Loaf

If you've never been a fan of meat loaf, we're pretty sure this version is about to change your mind. While some homemade meat loaves tend to be dry and not so tasty, this copycat entree is packed with flavor and melt-in-your-mouth goodness.
—Taste of Home *Test Kitchen*

Prep: **15 min.** • Bake: **1 hour + standing**
Makes: **12 servings**

- **2 large eggs, beaten**
- **⅓ cup 2% milk**
- **1½ cups shredded cheddar cheese**
- **1 sleeve crushed Ritz crackers (30 crackers)**
- **½ cup finely chopped onion**
- **½ cup finely chopped green pepper**
- **½ tsp. salt**
- **¼ tsp. garlic powder**
- **¼ tsp. pepper**
- **2 lbs. ground beef**
- **½ cup ketchup**
- **3 Tbsp. brown sugar**
- **2 tsp. Dijon or yellow mustard**

1. Preheat oven to 350°. In a large bowl, combine eggs, milk, cheese, crackers, onion, green pepper, salt, garlic powder and pepper. Crumble beef over mixture and mix lightly but thoroughly. Shape into a 5-in. x 10-in. loaf in an ungreased 13x9-in. baking dish. Bake, uncovered, 50 minutes.
2. Meanwhile, in a small bowl, combine the ketchup, brown sugar and mustard. Spoon over meat loaf.
3. Bake until a thermometer reads 160°, 10-15 minutes longer. Let meat loaf stand for 10 minutes before slicing.
1 PIECE 305 cal., 19g fat (8g sat. fat), 99mg chol., 504mg sod., 13g carb. (7g sugars, 0 fiber), 20g pro.



Cheesecake Factory's Chicken Piccata

In a quest to encourage my 6 children to eat healthfully, I'm always on the prowl for ways to transform items that usually are received with wrinkled noses into ones that even the pickiest of eaters don't complain about. A smile of satisfaction from my table of hungry eaters is the best payback I've ever received and leaves me with a job well done.
—Michelle Stillman, Lancaster, PA

Prep Time: **20 min.** • Cook Time: **30 min.**
Makes: **4 servings**

- **12 oz. uncooked angel hair pasta**
- **4 boneless skinless chicken breast halves (6 oz. each)**
- **½ cup all-purpose flour**
- **1¼ tsp. salt, divided**
- **¾ tsp. pepper, divided**
- **2 Tbsp. olive oil, divided**
- **4 Tbsp. butter, divided**
- **¾ lb. sliced fresh mushrooms**
- **1 cup dry white wine or chicken broth**
- **2 Tbsp. lemon juice**
- **½ cup heavy whipping cream**
- **4 tsp. capers, drained**
- **1 Tbsp. minced fresh parsley**
- **Optional: Lemon slices and Parmesan cheese**

1. Cook the pasta according to package directions.
2. Flatten the chicken to ¼-in. thickness. In a shallow bowl, mix flour, ¾ tsp. salt and ½ tsp. pepper. Dip the chicken in flour mixture to coat both sides; shake off excess.
3. In a large skillet, heat 1 Tbsp. oil and 2 Tbsp. butter over medium heat; add chicken. Cook until chicken juices run clear, 3-5 minutes on each side. Remove and keep warm.
4. In same pan, heat remaining 1 Tbsp. oil and 2 Tbsp. butter over medium heat; add the mushrooms. Cook and stir until tender, 5-7 minutes. Add the wine and lemon juice, stirring to loosen browned bits from pan. Bring to a boil; cook until liquid is reduced by about half, 5-7 minutes. Reduce heat to low. Stir in cream, capers and remaining ½ tsp. salt and ¼ tsp. pepper; heat through.
5. Drain pasta. Serve chicken with pasta and sauce. Sprinkle with parsley and, if desired, serve with lemon and Parmesan cheese.
1 CHICKEN BREAST HALF WITH ½ CUP SAUCE AND 1½ CUPS PASTA 865 cal., 35g fat (17g sat. fat), 158mg chol., 998mg sod., 81g carb. (5g sugars, 4g fiber), 51g pro.

Fish & Fries

Dine as though you're in a traditional British pub. These moist fish fillets from the oven have a fuss-free coating that's healthy but just as crunchy and golden as the deep-fried kind. Simply seasoned and baked, the crispy fries are perfect on the side.
—Janice Mitchell, Aurora, CO

Prep: **10 min.** • Bake: **35 min.**
Makes: **4 servings**

- **1 lb. potatoes (about 2 medium)**
- **2 Tbsp. olive oil**
- **¼ tsp. pepper**

FISH

- **⅓ cup all-purpose flour**
- **¼ tsp. pepper**
- **1 large egg**
- **2 Tbsp. water**
- **⅔ cup crushed cornflakes**
- **1 Tbsp. grated Parmesan cheese**
- **⅛ tsp. cayenne pepper**
- **1 lb. haddock or cod fillets**
- **Tartar sauce, optional**

1. Preheat oven to 425°. Peel and cut potatoes lengthwise into ½-in.-thick slices; cut slices into ½-in.-thick sticks.
2. In a large bowl, toss the potatoes with oil and pepper. Transfer to a 15x10x1-in. baking pan coated with cooking spray. Bake, uncovered, 25-30 minutes or until golden brown and crisp, stirring once.
3. Meanwhile, in a shallow bowl, mix flour and pepper. In another shallow bowl, whisk egg with water. In a third bowl, toss the cornflakes with cheese and cayenne. Dip fish in flour mixture to coat both sides; shake off excess. Dip in egg mixture, then in the cornflake mixture, patting to help coating adhere.
4. Place on a baking sheet coated with cooking spray. Bake 10-12 minutes or until fish just begins to flake easily with a fork. Serve with potatoes and, if desired, tartar sauce.
1 SERVING 376 cal., 9g fat (2g sat. fat), 120mg chol., 228mg sod., 44g carb. (3g sugars, 2g fiber), 28g pro. **DIABETIC EXCHANGES** 3 starch, 3 lean meat, 1½ fat.

Inspired by:
Pacific Cod and Fries from Long John Silver's

POPULAR PIZZA & PASTA

Inspired by:
California Club Pizza from California Pizza Kitchen

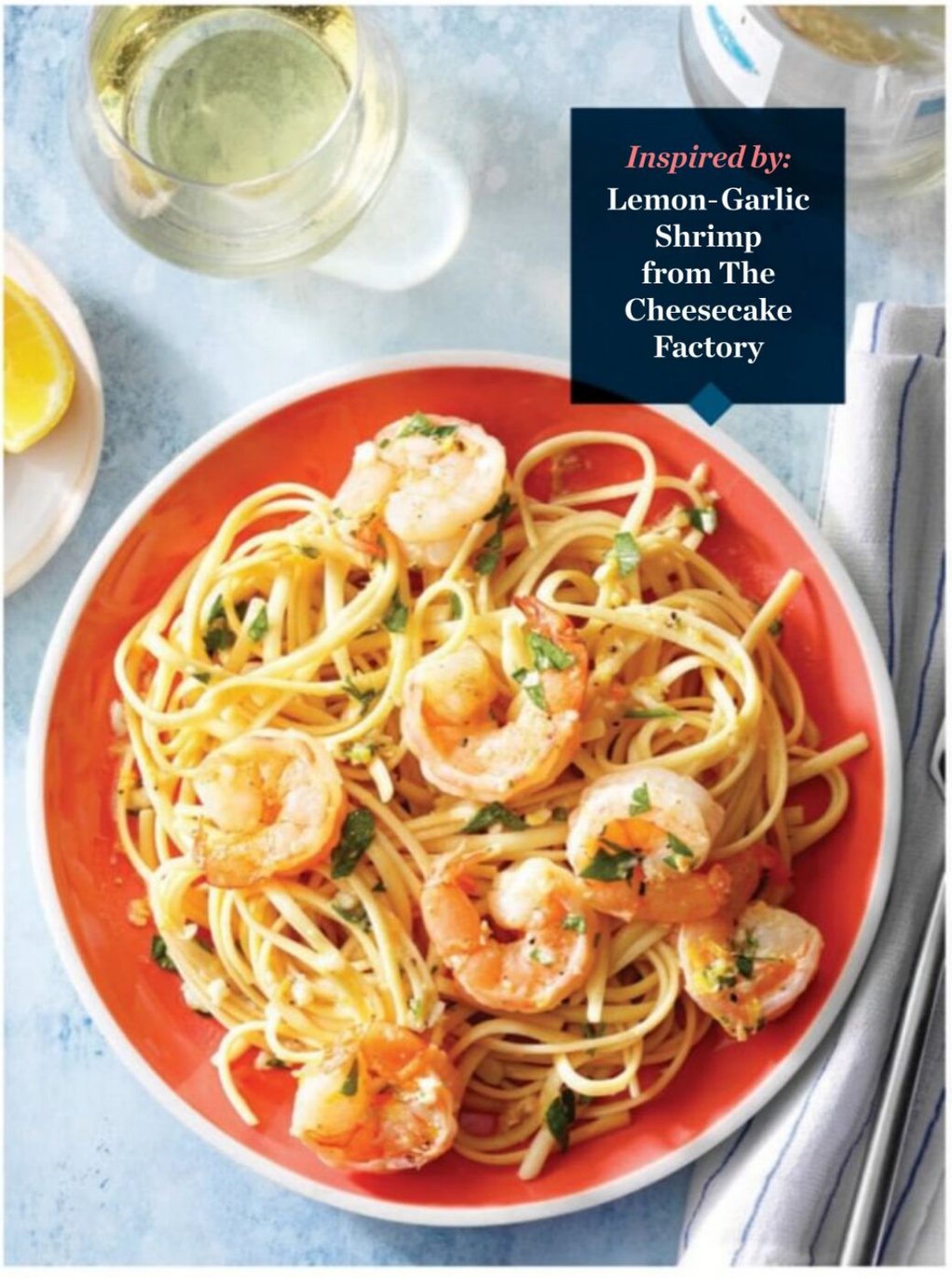
California Chicken Club Pizza

Inspired by the California Club pizza from California Pizza Kitchen, I decided to whip up my own version. It's loaded with tons of fresh veggies, so that means it has to be good for you, right?
—Robert Pickart, Chicago, IL

Prep: **25 min.** • Bake: **10 min.**
Makes: **4 servings**

- **1 Tbsp. cornmeal**
- **1 loaf (1 lb.) frozen pizza dough, thawed**
- **1 cup shredded mozzarella cheese**
- **1 cup ready-to-use grilled chicken breast strips**
- **4 bacon strips, cooked and crumbled**
- **2 cups shredded romaine**
- **1 cup fresh arugula**
- **¼ cup mayonnaise**
- **1 Tbsp. lemon juice**
- **1 tsp. grated lemon zest**
- **½ tsp. pepper**
- **1 medium tomato, thinly sliced**
- **1 medium ripe avocado, peeled and sliced**
- **¼ cup loosely packed basil leaves, chopped**

1. Preheat oven to 450°. Grease a 14-in. pizza pan; sprinkle with cornmeal. On a floured surface, roll dough into a 13-in. circle. Transfer to prepared pan; build up edges slightly. Sprinkle with cheese, chicken and bacon. Bake until crust is lightly browned, 10-12 minutes.
2. Meanwhile, place romaine and arugula in a large bowl. In a small bowl, combine mayonnaise, lemon juice, lemon zest and pepper. Pour over lettuces; toss to coat. Arrange over warm pizza. Top with tomato, avocado and basil. Serve immediately.
2 PIECES 612 cal., 30g fat (7g sat. fat), 51mg chol., 859mg sod., 59g carb. (4g sugars, 5g fiber), 29g pro.



Garlic-Lemon Shrimp Linguine

The Cheesecake Factory has an extensive menu, but I always seem to order their delicious fresh and citrusy Lemon-Garlic Shrimp with pasta. I'd enjoyed it enough times that I was confident I could reproduce it to share with friends and family. I think I hit it spot on! When I have fresh basil from the garden, I use that instead of parsley.
—Trisha Kruse, Eagle, ID

Takes: **30 min.** • Makes: **4 servings**

- **8 oz. uncooked linguine**
- **2 Tbsp. olive oil**
- **1 Tbsp. butter**
- **1 lb. uncooked shrimp (26-30 per lb.), peeled and deveined**
- **3 garlic cloves, minced**
- **1 Tbsp. grated lemon zest**
- **1 Tbsp. lemon juice**
- **1 tsp. lemon-pepper seasoning**
- **2 Tbsp. minced fresh parsley**

1. Cook the linguine according to package directions for al dente. Meanwhile, in a large skillet, heat oil and butter over medium-high heat. Add shrimp; cook and stir 3 minutes. Add the garlic, lemon zest, juice and lemon pepper; cook and stir until shrimp turn pink, 2-3 minutes longer. Stir in parsley.
2. Drain linguine, reserving ⅓ cup pasta water. Add enough reserved pasta water to the shrimp mixture to achieve desired consistency. Serve with linguine.
1 SERVING 387 cal., 12g fat (3g sat. fat), 146mg chol., 239mg sod., 43g carb. (2g sugars, 2g fiber), 26g pro.

Fried Lasagna

One of my favorite dishes at Olive Garden is their fried lasagna. On a whim, I tried to re-create it at home. After a few tries, I think I got it pretty close to the original.
—Jolene Martinelli, Fremont, NH

Prep: **45 min. + freezing**
Cook: **10 min./batch**
Makes: **10 servings**

- **20 uncooked lasagna noodles**
- **1 carton (32 oz.) whole-milk ricotta cheese**
- **2½ cups shredded Italian cheese blend, divided**
- **2 cups shredded part-skim mozzarella cheese**
- **6 large eggs, beaten, divided use**
- **4 tsp. Italian seasoning, divided**
- **Oil for deep-fat frying**
- **2½ cups panko bread crumbs**
- **1 jar (24 oz.) marinara sauce, warmed**
- **1 jar (15 oz.) Alfredo sauce, warmed**

1. Cook the lasagna noodles according to package directions for al dente. In a large bowl, combine the ricotta, 1¼ cups Italian cheese blend, mozzarella, 2 eggs and 3 tsp. Italian seasoning. Drain noodles. If desired, cut off ribboned edges (discard or save for another use). Spread about ¼ cup filling on each noodle. Starting with a short side, fold each in thirds. Place all on a parchment-lined baking sheet, seam side down. Freeze just until firm, about 1 hour.
2. In an electric skillet or deep fryer, heat oil to 375°. In a shallow bowl, mix bread crumbs, ⅔ cup Italian cheese blend and remaining 1 tsp. Italian seasoning. Place the remaining 4 eggs in a separate shallow bowl. Dip the lasagna bundles into eggs, then into crumb mixture, patting to help coating adhere.
3. Fry bundles in batches until golden brown, 8-10 minutes, turning once. Drain on paper towels. Serve fried lasagna with marinara, Alfredo, the remaining Italian cheese blend and, if desired, additional Italian seasoning.
2 LASAGNA ROLLS 876 cal., 54g fat (19g sat. fat), 195mg chol., 1011mg sod., 61g carb. (11g sugars, 4g fiber), 37g pro.

Pretzel Crust Pizza

In our house, we love pizza and pretzel bread! When Little Caesars came out with their pretzel crust pizza, we fell in love but also knew it was unrealistic to be buying it all the time. The next best thing was to make it ourselves, and it came out better than the restaurant's version! This thick-crusted copycat pizza is bound to blow your socks off!
—Mary Lou Timpson, Centennial Park, AZ

Prep: **25 in. + rising** • Bake: **20 min.**
Makes: **8 servings**

- **1½ cups warm water (110° to 115°)**
- **2 Tbsp. sugar**
- **1 Tbsp. active dry yeast**
- **4 cups all-purpose flour**
- **1 tsp. salt**
- **½ cup hot water**
- **2 Tbsp. baking soda**
- **¼ tsp. pretzel or coarse salt**

PIZZA

- **½ cup salsa con queso dip, such as Tostitos**
- **2 cups shredded Mexican cheese blend**
- **½ cup sliced pepperoni**
- **1 Tbsp. butter, melted**

1. In a stand mixer, stir together warm water, sugar and yeast; let stand until foamy, 4-5 minutes. Add flour and 1 tsp. table salt. Using a dough hook, mix on low speed until dough comes together, 1-2 minutes. Increase speed to medium and mix for an additional 5 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 45 minutes.
2. Preheat oven to 425°. Punch down dough; press into a 12-in. circle onto an ungreased 14-in. pizza pan. Let stand 10 minutes. Stir together hot water and baking soda; brush mixture over outer 1-in. Let stand 5 minutes; repeat. Sprinkle coarse salt over edge.
3. Spread the queso dip over inside of crust. Top with cheese and pepperoni. Bake until crust is golden brown and cheese is melted, 16-18 minutes. Brush crust with melted butter before serving.
1 PIECE 414 cal., 15g fat (7g sat. fat), 36mg chol., 772mg sod., 55g carb. (4g sugars, 3g fiber), 15g pro.

Inspired by:
Pretzel Crust from Little Caesars

Hover camera here!
Want more recipes? Check out *Taste of Home*'s entire selection of cookbooks.

Test Kitchen Tip

When it comes to getting the smoothest cheese sauce possible, it's best to shred the cheese yourself. If you use store-bought shredded cheese, you may find your sauce has a little grittiness to it. That's because some shredded cheeses contain cellulose, which helps cheese from clumping together in the bag.

Mac & Cheese

My kids and I love mac and cheese. We always get it in the bread bowls when we're at Panera, but with three cheeses, these white cheddar shells are filling on their own.

—Steven Schend, Grand Rapids, MI

Takes: **25 min.** • Makes: **6 servings**

- **3½ cups uncooked pipette pasta, such as Barilla Pipette, or medium pasta shells**
- **¼ cup butter, cubed**
- **¼ cup all-purpose flour**
- **2½ cups 2% milk**
- **¼ tsp. pepper**
- **2 cups shredded white cheddar cheese**
- **4 slices white American cheese, chopped**
- **¼ cup grated Parmesan cheese**
- **Bread bowls, optional**

Cook pasta according to package directions; drain and set aside. In a large saucepan, melt the butter over low heat; whisk in flour until smooth. Whisk in the milk and pepper. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in cheeses until melted; stir in pasta. Serve in bread bowls if desired.

1 CUP 538 cal., 27g fat (16g sat. fat), 79mg chol., 565mg sod., 50g carb. (7g sugars, 2g fiber), 23g pro.

Inspired by:
Mac & Cheese from Panera Bread

Inspired by:
Marinara Dipping Sauce from Olive Garden

Homemade Meatless Spaghetti Sauce

When my tomatoes ripen, the first thing I make is this homemade spaghetti sauce.
—Sondra Bergy, Lowell, MI

Prep: **20 min.**
Cook: **3¼ hours**
Makes: **2 qt.**

- **4 medium onions, chopped**
- **½ cup canola oil**
- **12 cups chopped peeled fresh tomatoes**
- **4 garlic cloves, minced**
- **3 bay leaves**
- **4 tsp. salt**
- **2 tsp. dried oregano**
- **1¼ tsp. pepper**
- **½ tsp. dried basil**
- **2 cans (6 oz. each) tomato paste**
- **⅓ cup packed brown sugar**
- **Hot cooked pasta**
- **Minced fresh basil, optional**

1. In a Dutch oven, saute onions in oil until tender. Add the tomatoes, garlic, bay leaves, salt, oregano, pepper and dried basil. Bring to a boil. Reduce heat; cover and simmer for 2 hours, stirring occasionally.
2. Add tomato paste and brown sugar; simmer, uncovered, for 1 hour. Discard bay leaves. Serve with pasta and, if desired, minced fresh basil.
½ CUP 133 cal., 7g fat (1g sat. fat), 0 chol., 614mg sod., 17g carb. (12g sugars, 3g fiber), 2g pro.

Inspired by:
Asiago Tortellini Alfredo with Grilled Chicken from Olive Garden

Asiago Tortellini Alfredo with Grilled Chicken

My family loves all types of pasta, but this dish is one of their favorites. Swap out your favorite flavor of tortelloni or tortellini if you can't find any with Asiago.
—Susan Hein, Burlington, WI

Takes: **30 min.** • Makes: **4 servings**

- **4 boneless skinless chicken breast halves (6 oz. each)**
- **1 Tbsp. olive oil**
- **½ tsp. salt**
- **¼ tsp. pepper**
- **1 pkg. (9 oz.) refrigerated cheese tortellini**
- **1 jar (15 oz.) Alfredo sauce, warmed**
- **½ cup grated Asiago cheese**

1. Pound chicken breasts with a meat mallet to ½-in. thickness. Brush with oil and sprinkle with salt and pepper. Place chicken on oiled grill rack. Grill, covered, over medium heat until a thermometer reads 165°, 4-5 minutes on each side.
2. Meanwhile, cook tortellini according to package directions. Preheat broiler. Drain tortellini and toss with hot Alfredo sauce. Transfer to a greased broiler-safe 9-in. square baking dish; sprinkle with Asiago. Broil 3-4 in. from heat until top is golden brown, 2-3 minutes.
3. To serve, slice chicken and place on top of tortellini. Sprinkle with additional Asiago if desired.

1 CHICKEN BREAST HALF WITH 1 CUP PASTA 543 cal., 24g fat (12g sat. fat), 153mg chol., 1161mg sod., 31g carb. (1g sugars, 2g fiber), 48g pro.

Pasta Napolitana

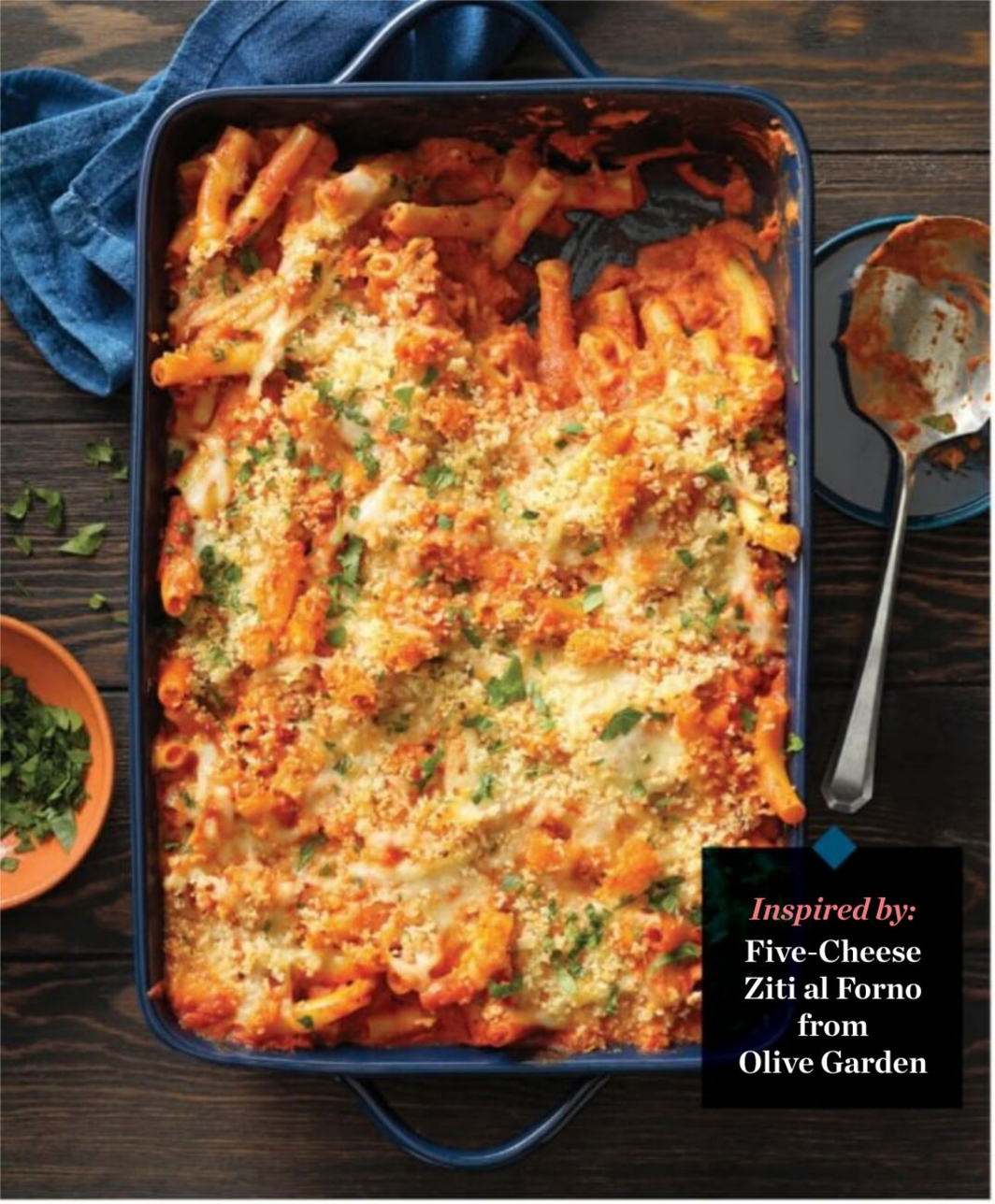
This is the ultimate meat lovers pasta and is my copycat version of the Olive Garden's pasta. Rich and hearty with tremendous flavors, this dish will disappear quickly. I always make extra sauce, as it freezes very well.
—John Pittman, Northampton, PA

Prep: **30 min.**
Cook: **2 hours**
Makes: **8 servings**

- **8 bacon strips**
- **1 lb. ground beef**
- **1 lb. bulk Italian sausage**
- **1 Tbsp. olive oil**
- **1 large onion, chopped**
- **1 can (6 oz.) tomato paste**
- **1 jar (24 oz.) marinara sauce**
- **1 can (14½ oz.) chicken broth**
- **½ cup dry red wine**
- **1 can (8 oz.) mushroom stems and pieces**
- **⅓ cup pepperoni, chopped**
- **1 Tbsp. sugar**
- **1 Tbsp. garlic powder**
- **1 Tbsp. dried oregano**
- **1 Tbsp. dried basil**
- **2 tsp. dried parsley flakes**
- **1 tsp. dried rosemary, crushed**
- **1 tsp. dried marjoram**
- **1 tsp. rubbed sage**
- **1 tsp. seasoned salt**
- **1 tsp. pepper**
- **½ to 1 tsp. crushed red pepper flakes**
- **1 tsp. Worcestershire sauce**
- **Hot cooked spaghetti**
- **Grated Parmesan cheese**

In a Dutch oven, cook bacon over medium heat; drain and set aside. Discard drippings. In same pan, cook ground beef and sausage in olive oil until the beef is no longer pink, breaking meat into crumbles. Add onion; cook until tender, about 5 minutes. Drain. Add the tomato paste; cook and stir until fragrant, about 5 minutes. Stir in bacon, marinara sauce, broth, wine, mushrooms, pepperoni, sugar, garlic powder, oregano, basil, parsley, rosemary, marjoram, sage, seasoned salt, pepper, pepper flakes and Worcestershire sauce. Bring to a boil; reduce heat. Simmer, covered, stirring occasionally, until thickened and flavors have combined, about 2 hours. Serve with spaghetti and Parmesan cheese.

1 SERVING 427 cal., 28g fat (9g sat. fat), 82mg chol., 1591mg sod., 19g carb. (10g sugars, 4g fiber), 24g pro.



Inspired by:
Five-Cheese Ziti al Forno from Olive Garden

Inspired by:
Pasta Di Vinci from The Cheesecake Factory

Five-Cheese Ziti al Forno

After having the five-cheese ziti at Olive Garden, I tried to make my own version—and I think I got pretty close. I always double this recipe and freeze the second one for another meal.
—Keri Whitney, Castro Valley, CA

Prep: **20 min.** • Bake: **30 min. + standing**
Makes: **12 servings**

- **1½ lbs. (about 7½ cups) uncooked ziti or small tube pasta**
- **2 jars (24 oz. each) marinara sauce**
- **1 jar (15 oz.) Alfredo sauce**
- **2 cups shredded part-skim mozzarella cheese, divided**
- **½ cup reduced-fat ricotta cheese**
- **½ cup shredded provolone cheese**
- **½ cup grated Romano cheese**

TOPPING

- **½ cup grated Parmesan cheese**
- **½ cup panko bread crumbs**
- **3 garlic cloves, minced**
- **2 Tbsp. olive oil**
- **Optional: Minced fresh parsley or basil**

1. Preheat oven to 350°. Cook the pasta according to the package directions for al dente; drain.
2. Meanwhile, in a large Dutch oven, combine marinara sauce, Alfredo sauce, 1 cup mozzarella and the ricotta, provolone and Romano. Cook over medium heat until the sauce begins to simmer and cheeses are melted. Stir in cooked pasta; pour mixture into a greased 13x9-in. baking dish. Top with remaining 1 cup mozzarella cheese.
3. In a small bowl, stir together Parmesan, bread crumbs, garlic and olive oil; sprinkle over the pasta.
4. Bake, uncovered, until mixture is bubbly and topping is golden brown, 30-40 minutes. Let stand 10 minutes before serving. Garnish with fresh parsley or basil if desired.
1 CUP 449 cal., 15g fat (8g sat. fat), 32mg chol., 960mg sod., 59g carb. (11g sugars, 4g fiber), 21g pro.

Pasta Da Vinci

I fell in love with this dish at the restaurant and experimented until I could duplicate it. I think mine is just as good if not better! The sauce can be made ahead of time and refrigerated or frozen. Thaw if frozen and warm gently in a large skillet. Cook pasta and you have a delicious dinner on a weeknight.
—Trisha Kruse, Eagle, ID

Prep: **25 min.** • Cook: **35 min.**
Makes: **8 servings**

- **1 pkg. (16 oz.) penne pasta**
- **1 large red onion, diced**
- **2 Tbsp. olive oil**
- **3 garlic cloves, minced**
- **1½ lbs. boneless skinless chicken breasts, cubed**
- **½ lb. sliced fresh mushrooms**
- **2 cups dry white wine**
- **1 can (14½ oz.) beef broth**
- **1 pkg. (8 oz.) cream cheese, softened**
- **½ cup butter, softened**
- **½ cup half-and-half cream, room temperature**
- **½ tsp. salt**
- **¼ tsp. pepper**
- **½ cup grated Parmesan cheese, divided**
- **Minced fresh parsley, optional**

1. Cook the pasta according to package directions for al dente. Meanwhile, in a large skillet, cook onion in oil over medium heat until softened, 4-5 minutes. Add garlic; cook 1 minute longer. Stir in the chicken and mushrooms. Cook, stirring frequently, until chicken is no longer pink, 5-7 minutes. With a slotted spoon, remove mixture.
2. To the same skillet, add wine and broth; bring mixture to a simmer. Cook until liquid is reduced by half, 15-20 minutes. Reduce heat to low; add cream cheese and butter, whisking until melted. Whisk in cream, salt and pepper. Add chicken mixture to pan; heat through on low. Toss with the pasta and ¼ cup Parmesan cheese. Top with remaining ¼ cup Parmesan cheese and, if desired, parsley.
1½ CUPS 634 cal., 31g fat (16g sat. fat), 118mg chol., 706mg sod., 49g carb. (5g sugars, 3g fiber), 30g pro.

Italian Meat Stromboli

As a mother of two, I seem to only have time for creativity when I'm in the kitchen. I love the Pepperoni Stromboli from Sbarro's but didn't have enough pepperoni so I added a little ham as well.
—Denise Tutton, Ridgway, PA

Prep: **25 min. + rising**
Bake: **25 min.**
Makes: **10 servings**

- **1 loaf (1 lb.) frozen bread dough, thawed**
- **1 can (8 oz.) pizza sauce**
- **¼ tsp. garlic powder, divided**
- **¼ tsp. dried oregano, divided**
- **8 oz. brick cheese, sliced**
- **1 cup shredded part-skim mozzarella cheese**
- **½ cup chopped green pepper**
- **¼ cup chopped onion**
- **1 cup sliced fresh mushrooms**
- **½ cup shredded Parmesan cheese**
- **1 pkg. (3 oz.) sliced pepperoni**
- **5 oz. sliced deli ham**

1. Place dough in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.
2. Preheat oven to 350°. Mix pizza sauce and ⅛ tsp. each garlic powder and oregano.
3. Punch down dough. On a lightly floured surface, roll dough into a 15x10-in. rectangle. Top with the brick cheese, sauce mixture and next 7 ingredients to within 1 in. of edges.
4. Roll up, jelly-roll style, starting with a long side. Pinch seam to seal and tuck ends under; transfer to a greased baking sheet. Sprinkle with the remaining ⅛ tsp. each garlic powder and oregano. Bake for 25-30 minutes or until golden brown.
1 PIECE 335 cal., 16g fat (8g sat. fat), 46mg chol., 871mg sod., 27g carb. (4g sugars, 3g fiber), 19g pro.

Test Kitchen Tip

You can easily add vegetables to this dish to make a whole meal in one; cut green beans or small broccoli florets would go in nicely. In place of all or part of the chicken, you can use shrimp or sliced andouille sausage.

Cajun Chicken & Pasta

This kicked-up pasta dish is a family favorite and my most requested recipe. Adjust the spice level to your family's taste. You can't go wrong!
—Dolly Kragel, Sloan, IA

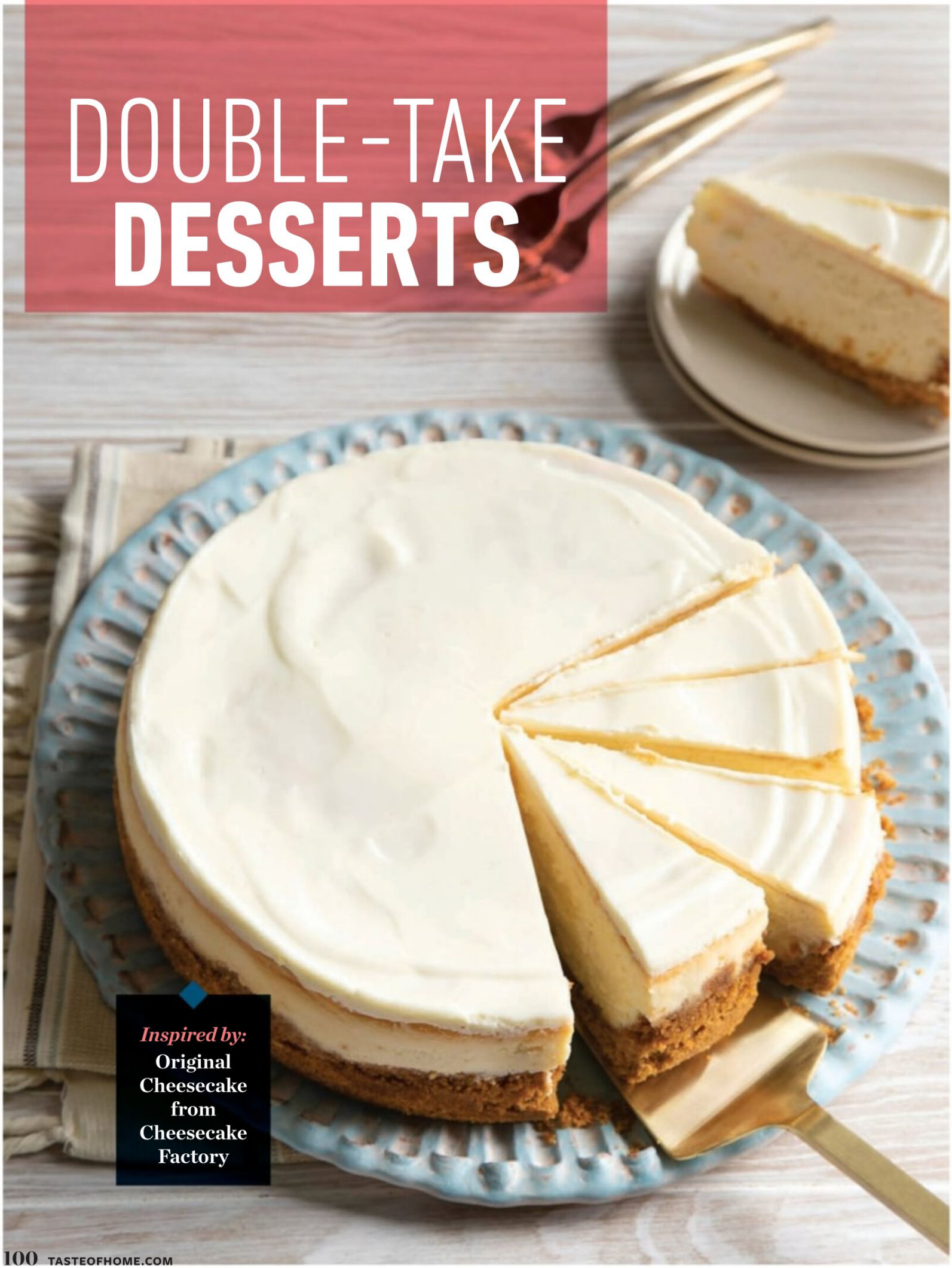
Prep: **10 min. + standing**
Cook: **35 min.** • Makes: **6 servings**

- **1 lb. boneless skinless chicken breasts, cut into 2x½-in. strips**
- **3 tsp. Cajun seasoning**
- **8 oz. uncooked penne pasta (about 2⅓ cups)**
- **2 Tbsp. butter, divided**
- **1 small sweet red pepper, diced**
- **1 small green pepper, diced**
- **½ cup sliced fresh mushrooms**
- **4 green onions, chopped**
- **1 cup heavy whipping cream**
- **½ tsp. salt**
- **¼ tsp. dried basil**
- **¼ tsp. lemon-pepper seasoning**
- **¼ tsp. garlic powder**
- **Pepper to taste**
- **Chopped plum tomatoes**
- **Minced fresh basil**
- **Shredded Parmesan cheese**

1. Toss chicken with Cajun seasoning; let stand 15 minutes. Cook pasta according to package directions; drain.
2. In a large skillet, heat 1 Tbsp. butter over medium-high heat; saute chicken until no longer pink, 5-6 minutes. Remove from pan.
3. In same pan, heat remaining 1 Tbsp. butter over medium-high heat; saute peppers, mushrooms and green onions until peppers are crisp-tender, 6-8 minutes. Stir in cream and seasonings; bring to a boil. Cook and stir until slightly thickened, 4-6 minutes. Stir in pasta and chicken; heat through. Top with tomatoes and basil. Sprinkle with cheese.
1 SERVING 398 cal., 21g fat (12g sat. fat), 97mg chol., 357mg sod., 31g carb. (4g sugars, 2g fiber), 22g pro.

Inspired by:
Cajun Chicken Pasta from Chili's

DOUBLE-TAKE DESSERTS



Inspired by:
Original Cheesecake from Cheesecake Factory

Classic Cheesecake

If you're going to prepare cheesecake, why not re-create one of the most popular desserts in the country? It's easier than you think when you follow this four-step recipe.
—Taste of Home *Test Kitchen*

Prep: **30 min. + cooling**
Bake: **1½ hours + chilling**
Makes: **16 servings**

- **2½ cups graham cracker crumbs**
- **¼ cup sugar**
- **½ cup butter, melted**

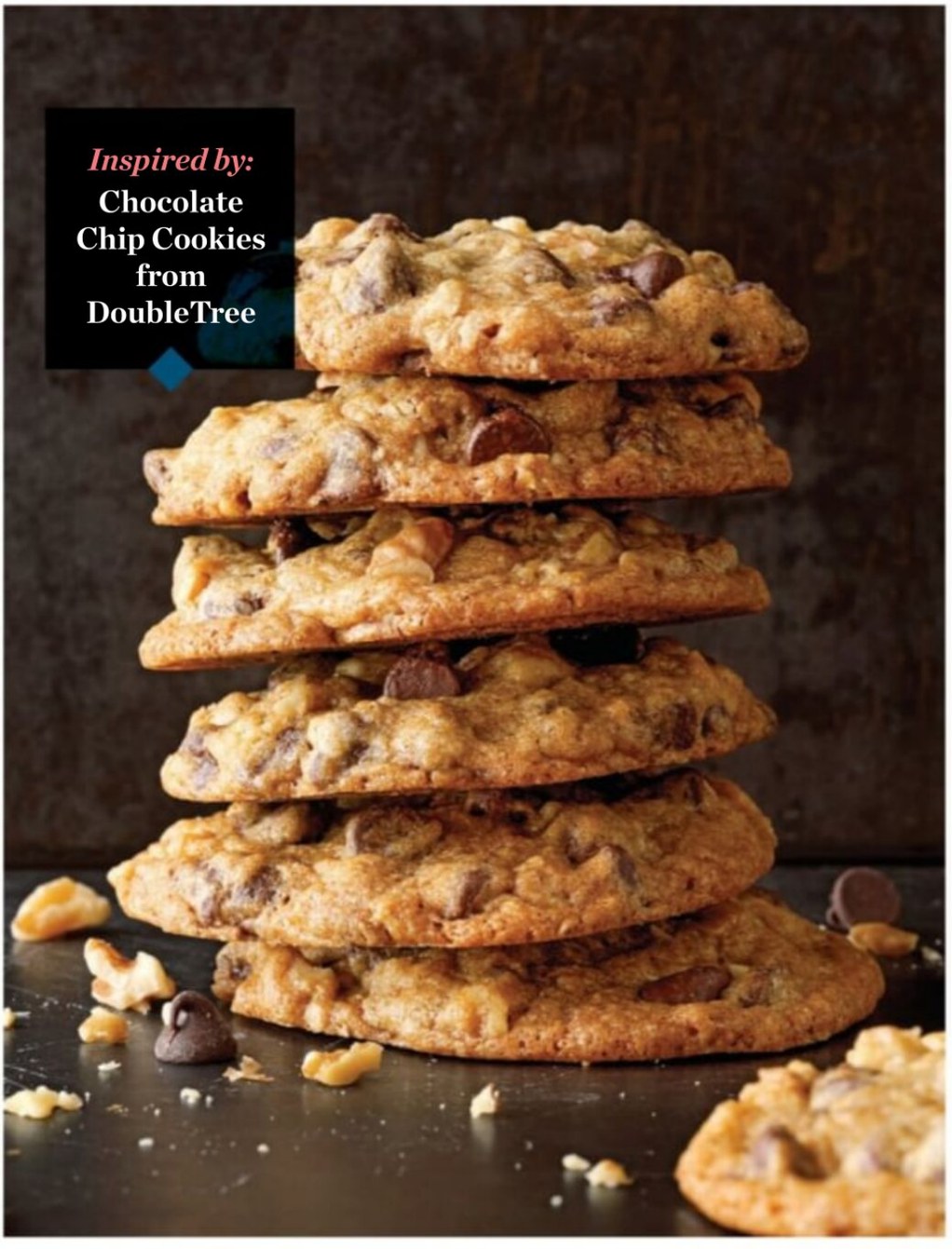
FILLING

- **4 pkg. (8 oz. each) cream cheese, softened**
- **2 cups sour cream**
- **1¾ cups sugar**
- **1 Tbsp. vanilla extract**
- **4 large eggs, room temperature, lightly beaten**

TOPPING

- **1 cup sour cream**
- **¼ cup sugar**

1. Preheat oven to 325°. In a small bowl, combine graham cracker crumbs and sugar; stir in butter. Press onto the bottom and up the side of a greased 9-in. springform pan. Place on a baking sheet. Bake until lightly browned, 18-22 minutes. Cool on a wire rack.
2. In a large bowl, beat cream cheese, sour cream, sugar and vanilla until smooth. Add eggs; beat on low speed just until combined. Pour into the crust. Place pan on a double thickness of heavy-duty foil (about 18-in. square). Securely wrap foil around pan.
3. Place in a larger baking pan; add 1 in. hot water to larger pan. Bake until center is just set and top appears dull, about 1½ hours. Remove springform pan from water bath. Let stand 5 minutes on a wire rack.
4. For topping, in a small bowl, mix sour cream and sugar; spread over the top of cheesecake. Bake for 5 minutes longer without water bath. Cool for 10 minutes on wire rack. Loosen side from pan with a knife; remove foil. Cool 1 hour longer. Refrigerate overnight, covering when completely cooled. Remove rim from pan.
1 PIECE 536 cal., 37g fat (21g sat. fat), 151mg chol., 329mg sod., 45g carb. (36g sugars, 1g fiber), 8g pro.



The Famous DoubleTree Cookie

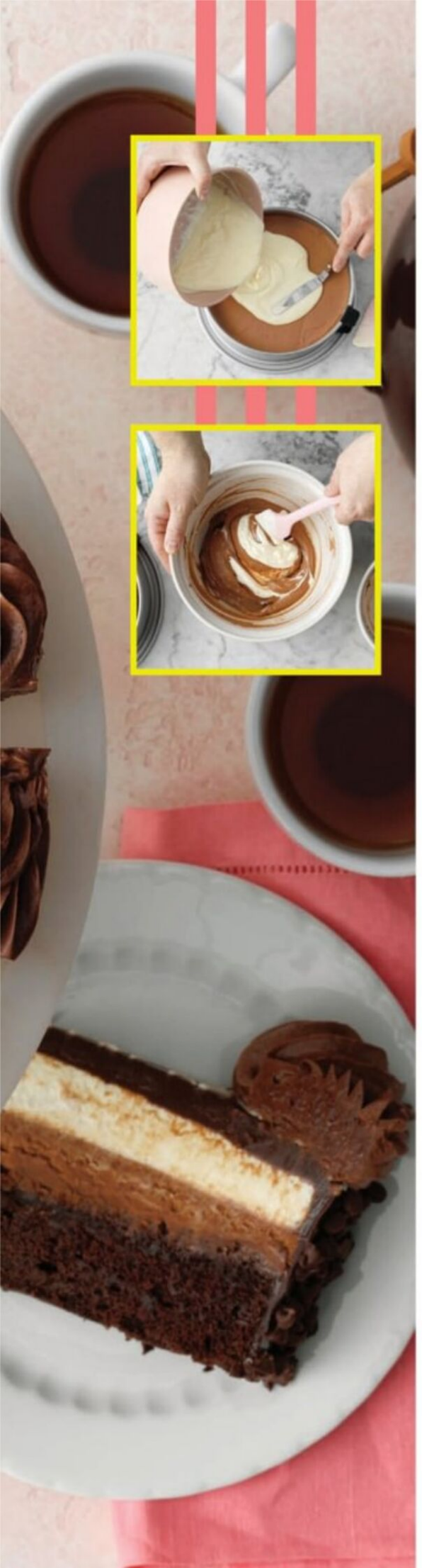
We tested this recipe for family and friends, following every word exactly. The hardest part? Waiting an hour to let the cookies sit on the baking pan. It was difficult but so worth the effort!
—Taste of Home *Test Kitchen*

Prep: **25 min.** • Bake: **20 min./batch + cooling**
Makes: **about 2½ dozen**

- **1 cup butter, softened**
- **¾ cup plus 1 Tbsp. sugar**
- **¾ cup packed brown sugar**
- **2 large eggs, room temperature**
- **1¼ tsp. vanilla extract**
- **¼ tsp. lemon juice**
- **2¼ cups all-purpose flour**
- **½ cup old-fashioned oats**
- **1 tsp. baking soda**
- **1 tsp. salt**
- **Dash ground cinnamon**
- **2⅔ cups semisweet chocolate chips**
- **1¾ cups chopped walnuts**

1. Preheat oven to 300°. Cream butter and sugars until light and fluffy, 5-7 minutes. Beat in eggs, vanilla and lemon juice. Whisk together flour, oats, baking soda, salt and cinnamon. Fold into creamed mixture with chocolate chips and walnuts.
2. Drop dough by 3 tablespoonfuls 2 in. apart onto parchment-lined baking sheets. Bake until edges begin to brown and center is soft, 20-23 minutes. Cool on pans 1 hour until fully cooled and set.
1 COOKIE 241 cal., 15g fat (7g sat. fat), 27mg chol., 167mg sod., 28g carb. (18g sugars, 2g fiber), 3g pro.

Inspired by:
Black Tie Chocolate Mousse Cake from Olive Garden



Black Tie Chocolate Mousse Cake

To slice this cake, run a sharp knife under hot water and dry. Cut the first slice. Rinse the knife under hot water and dry. Repeat with every slice.
—Taste of Home *Test Kitchen*

Prep: **1½ hours + chilling**
Bake: **25 min. + cooling**
Makes: **16 servings**

- **½ cup baking cocoa**
- **1 cup boiling water**
- **½ cup butter, softened**
- **1 cup sugar**
- **2 large eggs, room temperature**
- **¾ tsp. vanilla extract**
- **1⅓ cups all-purpose flour**
- **1 tsp. baking soda**
- **¼ tsp. baking powder**
- **¼ tsp. salt**

CHOCOLATE CHEESECAKE

- **4 oz. cream cheese, softened**
- **¼ cup confectioners' sugar**
- **½ tsp. vanilla extract**
- **½ cup dark chocolate chips, melted and slightly cooled**
- **½ cup heavy whipping cream**

WHITE CHOCOLATE MOUSSE

- **1 cup heavy whipping cream**
- **2 Tbsp. sugar**
- **3 oz. cream cheese, softened**
- **3 oz. white baking chocolate, melted and cooled**

GANACHE

- **3 cups semisweet chocolate chips**
- **1½ cups heavy whipping cream**

GARNISH

- **2 cups miniature semisweet chocolate chips**
- **¼ cup white baking chips, melted**

1. Preheat oven to 350°. In a small bowl, combine cocoa and water; set aside to cool completely. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla. Whisk together flour, baking soda, baking powder and salt; add to creamed mixture alternately with cocoa mixture, beating well after each addition.

2. Pour into a greased parchment-lined 9-in. round baking pan. Bake until a toothpick inserted in the center comes out clean, 25-30 minutes. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

3. For chocolate cheesecake layer, in a small bowl, beat cream cheese, confectioners' sugar and vanilla until smooth. Beat in dark chocolate until combined. In another bowl, beat cream until soft peaks form. Fold into cream cheese mixture. Place cake layer in bottom of a 9-in. springform pan; spread cheesecake over top. Refrigerate until chilled, about 1 hour.

4. For white chocolate mousse, in a bowl, beat cream until it begins to thicken. Gradually add sugar, beating until stiff peaks form; set aside. In another bowl, beat cream cheese until fluffy. Add white chocolate and beat until smooth. Fold in whipped cream. Spread over chocolate cheesecake layer. Refrigerate until set and chilled, about 1 hour.

5. For ganache, place chips in a large bowl. In a small saucepan, bring cream just to a boil. Pour over chocolate; stir with a whisk until smooth.

6. Cool slightly, stirring occasionally. Reserve 1 cup for frosting; cover and refrigerate until cold.

7. Remove cake from pan; place on a wire rack. Pour remaining ganache over cake, allowing it to coat side. For garnish, press miniature chocolate chips into side of cake. Drizzle melted white chips over the top. Refrigerate, covered, until chilled. Beat reserved ganache until piping consistency, about 15 seconds. Pipe around top edge. Refrigerate until serving.

1 PIECE 696 cal., 48g fat (29g sat. fat), 102mg chol., 241mg sod., 71g carb. (56g sugars, 4g fiber), 8g pro.

Chocolate Peanut Butter Shakes

These chocolate peanut butter shakes will make you feel as if you're sitting in a 1950s soda fountain. Add an over-the-top garnish like skewered doughnut holes or chocolate-dipped cookies.
—Taste of Home *Test Kitchen*

Takes: **10 min.** • Makes: **2 servings**

- **¾ cup 2% milk**
- **1½ cups chocolate ice cream**
- **¼ cup creamy peanut butter**
- **2 Tbsp. chocolate syrup**

Optional toppings: Sweetened whipped cream, quartered miniature peanut butter cups and additional chocolate syrup

In a blender, combine milk, ice cream, peanut butter and syrup; cover and process until smooth. If desired, garnish shakes with whipped cream, peanut butter cups and additional chocolate syrup.
1 CUP 501 cal., 29g fat (11g sat. fat), 41mg chol., 262mg sod., 51g carb. (43g sugars, 3g fiber), 14g pro.

Bourbon & Cornflakes Ice Cream

Humphry Slocombe's Secret Breakfast is a rich vanilla ice cream infused with bourbon. Crunchy golden brown cornflake cookies are swirled within. I came up with this recipe for friends who can't find Humphry Slocombe ice cream.
—*Andrea Potischman, Menlo Park, CA*

Prep: **45 min. + chilling**
Process: **30 min. + freezing** • Makes: **1 qt.**

- **3 Tbsp. heavy whipping cream**
- **3 Tbsp. unsalted butter, melted**
- **2 Tbsp. sugar**
- **Dash salt**
- **1½ cups cornflakes, coarsely crushed**

VANILLA BOURBON ICE CREAM

- **5 large egg yolks**
- **½ cup sugar**
- **Dash salt**
- **1 cup whole milk**
- **1½ cups heavy whipping cream**
- **1 tsp. vanilla extract**
- **3 Tbsp. bourbon**

1. Preheat the oven to 375°. In a small bowl, combine cream, butter, sugar and salt. Stir in cornflakes until well coated. Spread onto a parchment-lined baking sheet. Bake until golden brown, 12-15 minutes, stirring once. Cool completely.
2. For ice cream, in a large heavy saucepan, whisk egg yolks, sugar and salt until blended; stir in milk. Cook over low heat until mixture is just thick enough to coat a metal spoon and a thermometer reads at least 160°, stirring constantly. Do not allow to boil. Remove from heat immediately.
3. Quickly transfer to a small bowl; place bowl in a pan of ice water. Stir gently and occasionally for 2 minutes. Stir in cream and vanilla. Press waxed paper onto surface of custard. Refrigerate for several hours or overnight.
4. Stir bourbon into custard. Fill cylinder of ice cream maker no more than two-thirds full; freeze according to manufacturer's directions, adding cornflakes during last 2 minutes of processing. (Refrigerate any remaining mixture until ready to freeze.)
5. Transfer ice cream to freezer containers, allowing headspace for expansion. Freeze until firm, 2-4 hours.
½ CUP 353 cal., 26g fat (16g sat. fat), 187mg chol., 108mg sod., 23g carb. (19g sugars, 0 fiber), 5g pro.

Inspired by:
Humphry Slocombe's Secret Breakfast Ice Cream

Inspired by:
Berger Cookies from Berger's Bakery

Copycat Berger Cookies

After a friend who had recently traveled to Baltimore sent me a package of Berger cookies, I was hooked. They disappeared so quickly that I decided to try and re-create them at home. After many tests and tweaks, my husband and I gained 6 pounds between the two of us, but it was worth it—I landed on a reproduction of the famous cookie I'm so proud of.

—Marina Castle-Kelley, Canyon Country, CA

Prep: **15 min.** • Bake: **10 min./batch + cooling**
Makes: **35 cookies**

- **1 cup unsalted butter, softened**
- **1 Tbsp. baking powder**
- **1½ tsp. salt**
- **2 tsp. vanilla extract**
- **1½ cups sugar**
- **3 large eggs, room temperature**
- **4½ cups all-purpose flour**
- **1 cup sour cream**

CHOCOLATE ICING

- **4 Tbsp. unsalted butter**
- **3½ cups semisweet chocolate chips**
- **4 oz. unsweetened chocolate, chopped**
- **2 Tbsp. light corn syrup**
- **1½ cups sour cream**

1. Preheat oven to 400°. Beat butter, baking powder, salt and vanilla until combined. Add sugar; beat until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Add the flour alternately with sour cream, beginning and ending with flour; do not overmix.

2. Drop by 3 tablespoonfuls onto greased baking sheets. With wet fingers, flatten each into a 3-in. circle.

3. Bake 10 minutes or until edges start to brown. Cool on pan 5 minutes; remove to wire racks to cool completely.

4. In a small saucepan, stir icing ingredients over low heat just until chocolate melts and mixture is smooth. Remove from heat; cool to room temperature. Using a hand mixer, beat on high until mixture thickens and becomes lighter in color, 6-7 minutes.

5. Spread 2 Tbsp. icing over flat side of each cookie; let stand until set. Store in an airtight container in the refrigerator.

1 COOKIE 296 cal., 17g fat (10g sat. fat), 37mg chol., 159mg sod., 34g carb. (19g sugars, 2g fiber), 4g pro.

Inspired by:
Celebration Cheesecake from Cheesecake Factory

Copycat Celebration Cheesecake

Both my children were born on the same day five years apart, so I like to make an elaborate dessert to celebrate the occasion. This seven-layered beauty really fits the bill. The baking and preparation are easy, but you do need to set aside some time for the assembly. Everyone will be amazed when they see the final product.
—*Kristyne McDougle Walter, Lorain,*

Prep: **1 hour + freezing**
Bake: **30 min. + cooling**
Makes: **16 servings**

- **4 cups cold 2% milk**
- **3 pkg. (3.4 oz. each) instant white chocolate pudding mix**
- **1 pkg. white cake mix (regular size)**
- **1⅓ cups rainbow sprinkles, divided**
- **1 pkg. (1 oz.) freeze-dried strawberries**
- **3 to 12 drops blue food coloring**
- **¼ cup baking cocoa**
- **2 cartons (24.3 oz. each) Philadelphia ready-to-serve cheesecake filling**
- **2 cans (16 oz. each) cream cheese frosting**
- **2 Tbsp. rainbow sequin sprinkles**

1. Preheat oven to 350°. In each of 3 small bowls, whisk 1⅓ cups milk and 1 package pudding mix for 2 minutes. Refrigerate, covered, while baking cake layers.
2. Line bottoms of 2 greased 9-in. round baking pans with parchment; grease paper. Prepare the cake mix batter according to package directions, folding ⅔ cup sprinkles into batter. Transfer to prepared pans. Bake and cool as package directs.
3. Using a long serrated knife, trim tops of cake layers to level. Crumble trimmings; transfer to a parchment-lined baking sheet. Bake at 350° until crisp but not browned, about 5 minutes. Cool completely on pan on wire rack.
4. Line two 9-in. springform pans with plastic wrap, letting ends extend over sides. Place strawberries in a food processor; process until ground. Stir strawberries into the first bowl of pudding. To another bowl of pudding, whisk in blue food coloring. To the third bowl, whisk in cocoa; refrigerate chocolate pudding.
5. Place 1 of the cake layers in 1 prepared springform pan; spread with strawberry pudding. Place remaining cake layer in the other prepared springform pan; spread with blue pudding. Freeze both pans for at least 1 hour. Top each with 1 carton cheesecake filling. Freeze for at least 1 hour longer.
6. Remove strawberry-layered pan from freezer; spread chocolate pudding over top. Return to freezer for 3 hours. Meanwhile, stir remaining ⅔ cup sprinkles into cooled cake crumbs.
7. Remove rims from springform pans; discard plastic. Place strawberry-layered cake on a serving plate; top with blue-layered cake. Frost top and side with cream cheese frosting. Gently press crumb mixture into frosting on the side of cake; sprinkle with sequins. Freeze until ready to serve. Remove 10 minutes before cutting.
1 PIECE 871 cal., 43g fat (19g sat. fat), 120mg chol., 929mg sod., 114g carb. (90g sugars, 1g fiber), 9g pro.

Inspired by: Williams-Sonoma Peppermint Bark

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Peppermint Bark

After sampling peppermint bark from Williams-Sonoma, I wanted to re-create it. Using just four ingredients, I came up with a simple version that quickly won over my friends and family.
—Patti Maurer, Wise, VA

Prep: **15 min. + chilling**
Makes: **1½ lbs. (24 servings)**

- **1 tsp. plus 3 Tbsp. shortening, divided**
- **1 pkg. (10 oz.) Andes creme de menthe baking chips**
- **2 cups white baking chips**
- **½ cup crushed peppermint candies**

1. Line a 13x9-in. pan with foil; grease foil with 1 tsp. shortening.
2. In a microwave, melt Andes baking chips and 1 Tbsp. shortening; stir until smooth. Pour into prepared pan. Refrigerate for 10 minutes or until set.
3. In top of a double boiler or a metal bowl over barely simmering water, melt white baking chips with remaining shortening; stir until smooth. Spread over chocolate layer; sprinkle with crushed peppermint candies. Cool. Refrigerate 2 hours or until firm.
4. Break bark into small pieces. Store in an airtight container.
1 OZ. 161 cal., 10g fat (7g sat. fat), 3mg chol., 19mg sod., 17g carb. (16g sugars, 0 fiber), 1g pro.

California Pizza Kitchen Butter Cake

I love dining at California Pizza Kitchen and was wondering if there was a way I could get my hands on the butter cake recipe—it's to die for! With a few attempts, I think I got the recipe practically perfect.
—Madeeha Anwar, Woodbridge, VA

Prep: **25 min.** • Bake: **35 min. + cooling**
Makes: **8 servings**

- **1 Tbsp. plus 1 cup sugar**
- **1 cup butter, room temperature**
- **1 tsp. vanilla extract**
- **1 tsp. almond extract**
- **3 large eggs, room temperature**
- **1½ cups all-purpose flour**
- **1 tsp. baking powder**
- **1 cup buttermilk, room temperature**
- **Vanilla ice cream, optional**

1. Preheat oven to 375°. Line bottom of a greased 9-in. round baking pan with parchment; grease paper. Dust bottom and side with 1 Tbsp. sugar.
2. In a large bowl, beat butter, remaining 1 cup sugar and extracts until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. In another bowl, whisk flour and baking powder; add to the creamed mixture alternately with buttermilk, beating well after each addition.
3. Transfer to prepared pan. Bake until a toothpick inserted in center comes out clean, 35-40 minutes. Cool for 5 minutes before transferring to a wire rack to cool completely. If desired, serve with ice cream.
1 PIECE 319 cal., 25g fat (15g sat. fat), 131mg chol., 210mg sod., 18g carb. (0 sugars, 1g fiber), 5g pro.

Inspired by: Butter Cake from California Pizza Kitchen

Fresh Fruit Cobbler

I received this recipe years ago. It's a family favorite, especially when Maine blueberries are in season. What a treat to eat on a hot summer day!
—Paula Chick, Lewiston, ME

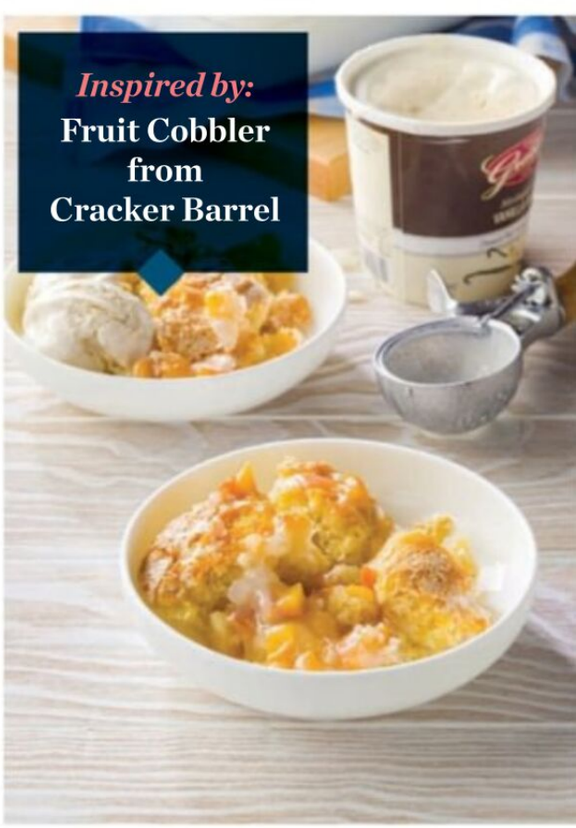
Prep: **15 min.** • Bake: **40 min.**
Makes: **12 servings**

- **5 to 6 cups chopped fresh fruit (apples, rhubarb, blueberries or peaches)**
- **2 cups all-purpose flour**
- **½ cup sugar**
- **4 tsp. baking powder**
- **1 tsp. salt**
- **½ cup cold butter, cubed**
- **1 cup 2% milk**

TOPPING

- **⅔ cup sugar**
- **¼ cup cornstarch**
- **1½ cups boiling water**

1. Preheat the oven to 350°. Arrange fruit evenly in the bottom of a 13x9-in. greased baking dish.
2. In a bowl, combine flour, sugar, baking powder and salt; cut in butter until crumbly. Stir in milk. Spoon over fruit. Combine sugar and cornstarch; sprinkle over batter. Pour water over all. Bake until fruit is tender and topping is golden, 40-45 minutes.
1 SERVING 267 cal., 8g fat (5g sat. fat), 22mg chol., 428mg sod., 46g carb. (26g sugars, 2g fiber), 3g pro.



Inspired by:
Chocolate Chocolate Chip Cake from Nothing Bundt Cakes

Chocolate Bundt Cake

My kids love chocolate cake so I'm always looking for away to kick it up a little. This recipe is so moist, delicious and easy to make. The kids love it.
—Elizabeth Wynne, Aztec, NM

Prep: **15 min.**
Bake: **35 min. + cooling**
Makes: **16 servings**

- **1 pkg. devil's food cake mix (regular size)**
- **1 pkg. (3.9 oz.) instant chocolate pudding mix**
- **1 cup sour cream**
- **½ cup canola oil**
- **½ cup water**
- **4 large eggs, room temperature**
- **3 tsp. vanilla extract**
- **1 cup semisweet chocolate chips**

FROSTING

- **1 pkg. (8 oz.) cream cheese, softened**
- **¼ cup butter, softened**
- **1½ tsp. vanilla extract**
- **3 cups confectioners' sugar**

1. Preheat oven to 350°. Grease and flour a 10-in. fluted tube pan.
2. In a large bowl, combine first 7 ingredients; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Stir in chocolate chips. Transfer to prepared pan. Bake until a toothpick inserted in the center comes out clean, 35-40 minutes. Cool in pan for 10 minutes before removing to a wire rack to cool completely.
3. In a large bowl, beat cream cheese, butter and vanilla until smooth. Gradually beat in sugar. Pipe or spread over top of cake.
1 PIECE 460 cal., 23g fat (10g sat. fat), 79mg chol., 370mg sod., 61g carb. (44g sugars, 1g fiber), 5g pro.

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Inspired by:
Klondike Bars

Test Kitchen Tip

Ice cream sandwiches can be wrapped individually in a double layer of plastic wrap and stored in the freezer for up to 3 months.

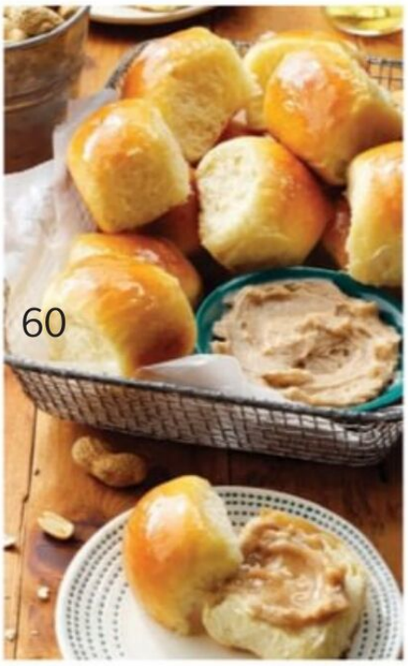
Homemade Ice Cream Sandwiches

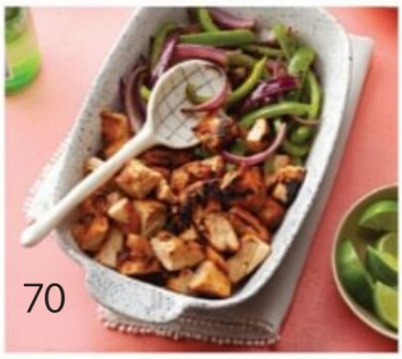
Why settle for store-bought ice cream sandwiches when you can have ones that taste even better and aren't that difficult to make?
—Kea Fisher, Bridger, MT

Prep: **25 min. + freezing**
Bake: **10 min. + cooling**
Makes: **16 servings**

- **1 pkg. chocolate cake mix (regular size)**
- **¼ cup shortening**
- **¼ cup butter, softened**
- **1 large egg**
- **1 Tbsp. water**
- **1 tsp. vanilla extract**
- **½ gallon ice cream**

1. In a large bowl, combine cake mix, shortening, butter, egg, water and vanilla until well blended. Divide into 4 equal parts.
2. Between waxed paper, roll 1 part into a 10x6-in. rectangle. Remove top piece of waxed paper and invert dough onto a ungreased baking sheet. Remove second piece of waxed paper. Score dough into 8 pieces, each 3x2½ in. Repeat with remaining dough.
3. Bake at 350° until puffed, 8-10 minutes. Immediately cut along scored lines and prick holes in each piece with a fork. Cool on wire racks.
4. Cut ice cream into 16 slices, each slice 3x2½x1 in. Place an ice cream slice between 2 chocolate cookies; wrap in waxed paper or another wrap. Repeat. Freeze on a baking sheet overnight.
1 SANDWICH 315 cal., 15g fat (8g sat. fat), 48mg chol., 321mg sod., 42g carb. (28g sugars, 1g fiber), 4g pro.





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Asiago Tortellini Alfredo with Grilled Chicken **95**
Broiled Lobster Tails **81**
Cajun Chicken & Pasta **98**
California Chicken Club Pizza **89**
Cashew Chicken with Ginger **78**
Cheesecake Factory's Chicken Piccata **86**
Chicken Nuggets **83**
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Copycat Cafe Rio Sweet Pork **78**
Copycat Cheesy Gordita Crunch **77**
Copycat Cracker Barrel Meat Loaf **85**
Easy Honey Mustard Chicken **69**
Fish & Fries **86**
Five-Cheese Ziti al Forno **96**
Fried Chicken **76**
Fried Lasagna **90**
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Grilled Lamb with Mint-Pepper Jelly **72**
Homemade Meatless Spaghetti Sauce **93**
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Italian Meat Stromboli **98**
Kung Pao Chicken **84**
Lettuce Wraps **69**
Mac & Cheese **92**
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